



In your box

- 2 Russet Potatoes
- 2 Pretzel Buns
- .84 oz. Mayonnaise
- .46 oz. Brown Sugar
- 1 oz. Crumbled Bacon
- 2 oz. Smoked Gouda Slices
- 2 oz. Roasted Red Tomatoes

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 20 oz. Double Portion—Ground Beef

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Non-Stick Pan, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



Candied Bacon and Smoked Gouda Burger

with fries

NUTRITION per serving—Calories: 1027, Carbohydrates: 80g, Sugar: 13g, Fiber: 5g, Protein: 54g, Sodium: 1699mg, Fat: 55g, Saturated Fat: 19g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

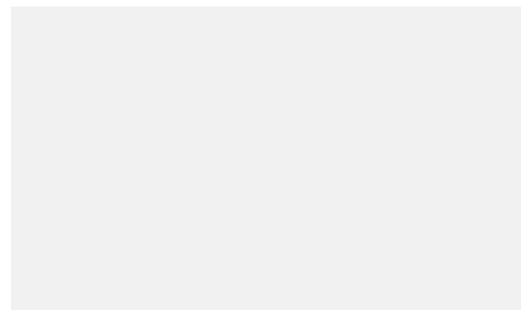
All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Bake the Fries

- Cut **potatoes** into ¼" fries and pat dry.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into fries.
- Spread into a single layer and bake in hot oven until lightly browned, 25-28 minutes, tossing fries halfway through.
- While fries bake, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **tomatoes**.

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in Step 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **20 oz. ground beef**, follow same instructions as ground beef in Step 4, forming into four patties and cooking until beef reaches minimum internal temperature, 4-6 minutes per side. Stack two patties together in Step 5.



3. Make the Candied Bacon

- Place a small non-stick pan over medium-high heat. Add **bacon** to hot, dry pan. Stir often until browned, 2-3 minutes.
- Add **brown sugar** and 2 tsp. **water**. Stir often until water is almost entirely evaporated, 2-3 minutes.
- *Hot bacon alert! Keep an eye on pan as bacon might burn easily.*
- Remove from burner and transfer bacon to a plate.



4. Toast Buns and Cook Burgers

- Form **ground beef** into two equally-sized patties. Season both sides with a pinch of **salt** and **pepper**.
- Place a large non-stick pan over medium-high heat. Add buns to hot, dry pan, cut side down, and cook until lightly browned, 3-5 minutes.
- Remove **buns** from pan. Keep pan over medium-high heat.
- Add patties to hot pan. Cook until lightly charred and patty reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Top patties with **cheese**. Cover, and let melt, 1-2 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with **mayonnaise**, **tomatoes**, **patty**, **candied bacon**, and top bun. Bon appétit!