



In your box

- 2 Russet Potatoes
- 2 Brioche Buns
- 1 fl. oz. Garlic Aioli
- 2 tsp. Sugar
- 4 oz. Grape Tomatoes
- ½ oz. Baby Arugula
- 1 oz. Light Cream Cheese
- 1 oz. Goat Cheese
- ½ fl. oz. Red Wine Vinegar

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot,
2 Mixing Bowls, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Goat Cheese Juicy Lucy Burger with Tomato Jam

with garlic aioli frites

NUTRITION per serving—Calories: 954, Carbohydrates: 102g, Sugar: 15g, Fiber: 5g, Protein: 43g, Sodium: 1535mg, Fat: 46g, Saturated Fat: 16g
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

Intermediate

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 **425 degrees**
- Set **cream cheese** and **goat cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Bake the Frites

- Cut **potatoes** into ½" sticks and pat dry.
- Place potato fries (or frites) on prepared baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**. Massage oil and seasoning into potatoes.
- Spread into a single layer and bake in hot oven until tender and browned, 25-30 minutes, flipping once halfway through.
- Season baked frites with a pinch of salt.
- While frites bake, prepare ingredients.



2. Prepare Cheese Mixture and Make Jam

- In a mixing bowl, combine **cream cheese** and **goat cheese** (breaking up if needed).
- Coarsely chop **tomatoes**.
- Bring a small pot with tomatoes, **vinegar**, **sugar**, 2 Tbsp. **water**, and ¼ tsp. **salt** to a simmer over medium-high heat.
- Once simmering, stir often until most of the liquid has evaporated and tomatoes are softened, 4-6 minutes.
- Remove from burner. Cover and set aside.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as beef in Steps 3 and 4, cooking until heated through, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as beef in Steps 3 and 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.



3. Form the Burgers

- Combine **ground beef** and a pinch of **salt** and **pepper** in another mixing bowl. Form into four equally-sized patties.
- Divide **cheese mixture** equally between two patties. Place remaining patties on cheese-topped patties and seal edges by pinching lightly. A **tight seal will help keep the cheese within the patties while cooking**.



4. Cook the Burgers

- Place a large non-stick pan over medium-high heat. Add stuffed **patties** to hot, dry pan.
- Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, covering pan once patties are flipped.
- **Cheese may leak from burgers. Don't worry, they're still delicious!** Remove burgers to a plate. Wipe pan clean and reserve.



5. Toast Buns and Finish Dish

- Return pan used to cook burgers to medium-high heat. Place **buns** in hot, dry pan, cut side down. Toast until golden brown, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **tomato jam**, **burger**, **arugula**, and top bun, and drizzling **garlic aioli** on **frites** (or serving on the side for dipping). Bon appétit!