



In your box

- 2 fl. oz. Comeback Sauce
- 3 oz. Corn Kernels
- 8 oz. Cooked Diced Red Potatoes
- 🌶️ ½ tsp. Chipotle Seasoning
- 4 Butter Rolls
- 1 ½ oz. Dill Pickle Slices
- ½ tsp. Garlic Salt
- 1 ½ oz. Sliced Cheddar Cheese

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Beef

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Pork and Cheddar Sliders

with comeback sauce and chipotle potatoes

NUTRITION per serving—Calories: 877, Carbohydrates: 68g, Sugar: 15g, Fiber: 5g, Protein: 39g, Sodium: 1678mg, Fat: 50g, Saturated Fat: 17g
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **garlic salt**



1. Cook the Potatoes

- Place a medium non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **potatoes**, **chipotle seasoning**, half the **garlic salt** (reserve remaining for patties), and a pinch of **salt** and **pepper** to hot pan. Stir often until lightly browned and crispy, 8-10 minutes.
- Stir in **corn** and cook until heated through, 3-4 minutes.
- Remove from burner.
- While potatoes cook, form and cook patties.



2. Form the Patties

- Mix **ground pork**, remaining **garlic salt**, and a pinch of **salt** and **pepper** in a mixing bowl until completely combined.
- Form pork mixture into four equally-sized patties, about 2" across.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, cooking until beef reaches minimum internal temperature, 5-6 minutes per side.



3. Cook the Patties

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **patties** to hot pan. Cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 5-6 minutes per side.
- While patties cook, halve **cheese slices**.
- Remove from burner. Top patties evenly with cheese. Cover, and let melt, 2 minutes.
- Remove patties to a plate. Reserve pan; no need to wipe clean.



4. Toast Rolls and Finish Dish

- Halve **rolls**.
- Return pan used to cook patties to low heat. Add rolls, cut side down, to hot, dry pan. Cook until lightly toasted, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom roll with **comeback sauce**, **patty**, **pickles**, and top roll. Bon appétit!