



In your box

- 1.26 oz. Chipotle Aioli
- 1 oz. Flour
- ½ tsp. Garlic Salt
- 1 Shallot
- 2 Pretzel Buns
- 5 oz. Corn Kernels
- 5 oz. Black Beans
- 12 oz. Fingerling Potatoes
- 3 oz. Shredded Mozzarella

*Contains: milk, eggs, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Black Bean and Corn Burger with Chipotle Aioli

with garlic roasted fingerling potatoes

NUTRITION per serving—Calories: 858, Carbohydrates: 107g, Sugar: 13g, Fiber: 12g, Protein: 31g, Sodium: 1781mg, Fat: 39g, Saturated Fat: 9g
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

7 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
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Ingredient(s) used more than once: **garlic salt, cheese**



1. Roast the Potatoes

- Halve **potatoes** lengthwise.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, half the **garlic salt** (reserve remaining for patties), and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until golden brown and fork-tender, 16-18 minutes.
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Drain **black beans**.
- Peel and mince **shallot**.



3. Make the Patties

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **corn, shallot**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender and lightly browned, 1-3 minutes.
- Transfer vegetables to another mixing bowl and let cool, 2-4 minutes. Reserve pan; no need to wipe clean.
- After vegetables have cooled, add **black beans, flour**, half the **cheese** (reserve remaining for topping), and remaining **garlic salt**. Mash until combined.
- Form mixture into two patties, about 5" in diameter. For best results, wrap patties in plastic wrap to help hold together.



4. Cook the Patties

- Return pan used to cook vegetables to medium-high heat and add 5 tsp. **olive oil**. Add **patties** to hot pan and cook undisturbed until browned, 4-6 minutes on one side.
- Flip patties and cook on other side, 3 minutes.
- Top patties with remaining **cheese**. Cover, and cook until cheese is melted, 2-3 minutes.
- Transfer patties to a plate. Reserve pan; no need to wipe clean.



5. Toast Buns and Finish Dish

- Return pan used to cook patties to low heat.
- Place **buns** in hot pan, cut side down. Toast until lightly browned, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spreading **chipotle aioli** evenly on bottom bun, then topping with **patties** and top bun. Bon appétit!