



In your box

- 16 oz. Ground Beef
- 4 Russet Potatoes
- 1 tsp. Garlic Salt
- 2 oz. Baby Arugula
- 1.26 oz. Mayonnaise
- .93 oz. Pickle Relish
- 3 oz. Sliced Cheddar Cheese
- 4 Brioche Buns
- 2 Roma Tomatoes
- 1.9 oz. Ketchup Cup

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Mixing Bowls, 2 Baking Sheets

Minimum Internal Protein Temperature

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

4-Serving Meal



One-Sheet Juicy Lucy Burgers

with special sauce and fries

NUTRITION per serving—Calories: 869, Carbohydrates: 88g, Sugar: 15g, Fiber: 5g, Protein: 39g, Sodium: 1778mg, Fat: 40g, Saturated Fat: 15g
 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

50-60 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 **450 degrees**
- Prepare two baking sheets 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 one prepared baking sheet and toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil, salt, and pepper into potatoes.
- Spread into a single layer and bake in hot oven until lightly browned, 25-28 minutes, tossing fries halfway through.
- Season baked fries with ½ tsp. salt.
- While fries bake, prepare ingredients.



2. Prepare Ingredients and Make Special Sauce

- Core **tomatoes** and slice into ¼" rounds.
- Combine **mayonnaise**, **ketchup**, and **relish** in a mixing bowl. Set aside.



3. Form the Patties

- In another mixing bowl, combine **ground beef**, **garlic salt**, and a pinch of **pepper**. Form into eight equally-sized patties, about ½" thick and 4" in diameter.
- Fold **cheddar slices** in half, then fold again.
- Divide cheese between four patties. Place remaining patties on top of cheese-topped patties and seal edges by pinching lightly. A tight seal helps cheese stay in burger while cooking.



4. Cook Patties and Toast Buns

- Place **patties** on second prepared baking sheet.
- Bake in hot oven until **cheese** begins to ooze out, and **ground beef** reaches a minimum internal temperature of 160 degrees, 6-9 minutes.
- Rest baked patties, 5 minutes.
- While patties rest, place **buns** directly on oven rack in hot oven and toast until golden brown, 1-2 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with **arugula**, **tomato**, **patty**, **special sauce**, and top bun. Bon appétit!