



### In your box

- 🔪 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- 2 Brioche Buns
- 1.26 oz. Mayonnaise
- 1 oz. Teriyaki Glaze
- 3 oz. Shredded Red Cabbage
- 2 Russet Potatoes
- ¼ oz. Specialty Toasted Sesame Oil
- 1 Lime
- 1 Persian Cucumber

### Customize It Options

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

\*Contains: milk, eggs, wheat, soy

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 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	

Classic Meal Kit



# Sesame Teriyaki Impossible Burger

with fries and lime aioli

NUTRITION per serving—Calories: 1076, Carbohydrates: 107g, Sugar: 15g, Fiber: 11g, Protein: 43g, Sodium: 1963mg, Fat: 54g, 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

7 days

Difficulty Level

Intermediate

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 **425 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Ingredient(s) used more than once: **lime juice, teriyaki glaze**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Bake the Fries

- Cut **potatoes** into ½" fries and pat dry.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and bake in hot oven until lightly browned, 33-35 minutes, tossing once halfway through.
- Remove from oven and toss or gently combine with **seasoning blend** (to taste). *Baking sheet will be hot! Use a utensil.*
- While fries bake, prepare ingredients.



### 2. Prepare Ingredients and Make Lime Aioli

- Trim **cucumber** and thinly slice into rounds.
- Halve **lime** and juice.
- Combine **mayonnaise** and 2 tsp. lime juice (reserve remaining for slaw) in a mixing bowl. Set aside.

## Customize It Instructions

- If using **ground turkey**, follow same instructions as Impossible burger in Step 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **ground pork**, follow same instructions as Impossible burger in Step 4, cooking until pork reaches minimum internal temperature, 5-6 minutes per side.



### 3. Make the Slaw

- In another mixing bowl, combine **cabbage**, **cucumber**, **sesame oil**, 2 tsp. **olive oil**, 2 tsp. remaining **lime juice**, and half the **teriyaki glaze** (reserve remaining for burgers). Set aside.



### 4. Make the Burgers

- Form **Impossible Burger** into two evenly-sized patties.
- Place a large non-stick pan over medium-high heat and spray with **cooking spray**.
- Add patties to hot pan. Cook until browned and patties are warmed through, 3-4 minutes per side.
- Remove patties to a plate. Wipe pan clean and reserve.



### 5. Toast Buns and Finish the Dish

- Return pan used to cook patties to medium-high heat.
- Add **buns** to hot, dry pan, cut side down, and toast until lightly browned 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **patty**, remaining **teriyaki glaze**, **slaw**, and top bun. Serve **lime aioli** on the side for dipping **fries**. Bon appétit!