



#### In your box

1 ½ fl. oz. Garlic Aioli  
3 oz. Prosciutto  
2 Russet Potatoes  
½ tsp. Tomato Seasoning  
½ tsp. Garlic Pepper  
2 Brioche Buns  
2 oz. Roasted Red Tomatoes

#### Customize It Options

10 oz. Ground Beef  
12 oz. Impossible Burger  
20 oz. Ground Beef—Double Portion  
10 oz. Ground Turkey

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

#### You will need

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

#### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

#### Culinary Collection



## Prosciutto and Roasted Tomato Burger

with garlic aioli and oven-roasted seasoned fries

NUTRITION per serving—Calories: 1035, Carbohydrates: 104g, Sugar: 9g, Fiber: 6g, Protein: 52g, Sodium: 1761mg, Fat: 55g, 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  
**35-45 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
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **prosciutto** until ready to use
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

## Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, making four patties instead of two, and cooking until beef reaches minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Step 3, cooking until turkey reaches minimum internal temperature, 4-6 minutes per side.
- If using **Impossible burger**, follow same instructions as ground beef in Step 3, cooking until burger is heated through, 4-6 minutes per side.



### 1. Bake the Fries

- Cut **potatoes** into  $\frac{1}{2}$ "-thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil**, **tomato seasoning**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and bake in hot oven until lightly browned, 25-30 minutes, flipping fries halfway through.
- While fries bake, crisp prosciutto.



### 2. Crisp the Prosciutto

- Remove **prosciutto** from refrigerator.
- Place prosciutto on a microwave-safe plate in an even layer. Microwave until crisp, 2-3 minutes.
- Remove from microwave and set aside.



### 3. Cook the Burgers

- Form **ground beef** into two evenly-sized patties. Season both sides with **garlic pepper** and a pinch of **pepper**.
- 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 beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove patties to a plate. Keep pan over medium-high heat.



### 4. Toast Buns and Chop Tomatoes

- Place **buns** in hot pan, cut side down, and toast until golden brown, 1-2 minutes.
- Remove from burner.
- Coarsely chop **tomatoes**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, spreading **garlic aioli** on cut side of **buns** and topping bottom bun with **patties**, **tomatoes**, **prosciutto**, and top bun. Bon appétit!