

LIMITED TIME ONLY  
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**skinnytaste**  
 with  **HOME CHEF** FOR MORE INFO



**In your box**

- 10 oz. Precooked Seasoned Potatoes
- 1 oz. Light Cream Cheese
- 1 oz. Sour Cream
- 1 tsp. Buttermilk-Dill Seasoning
- 2 Brioche Buns
- 1 oz. Shredded Cheddar-Jack Cheese
-  .7 oz. Diced Jalapeño Pepper

**Customize It Options**

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, eggs, wheat

**You will need**

Salt, Pepper, Cooking Spray  
 Mixing Bowl

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Grill-Ready



# Jalapeño Popper Pub Burger

with potatoes

NUTRITION per serving—Calories: 934, Carbohydrates: 69g, Sugar: 10g, Fiber: 4g, Protein: 43g, Sodium: 1735mg, Fat: 51g, Saturated Fat: 18g  
 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  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level  
**Easy**

Spice Level  
**Mild**

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes** in provided grill bag. Roll open end of bag to seal.
- In a mixing bowl, combine **cream cheese, sour cream, seasoning blend, and diced jalapeño** (to taste). Set aside.
- Form **ground beef** into two equally-sized patties and season both sides with ¼ tsp. salt and a pinch of **pepper**.



### 2. Grill the Meal

- Place **grill bag** on hot grill and cook until tender, 12-15 minutes, flipping halfway through.
- While grill bag cooks, place **patties** on grill and cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Top patties with **cream cheese-jalapeño mixture** and **cheddar-jack cheese**. Cook until cheddar-jack is melted, 1-2 minutes.
- Place **buns**, cut side down, on hot grill and toast, 1-2 minutes.

### Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, grilling until turkey reaches minimum internal temperature, 5-7 minutes per side.
- If using **Impossible Burger**, follow same instructions as ground beef in Steps 1 and 2, grilling until burger is heated through, 5-6 minutes per side.



### 3. Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- Plate dish as pictured on front of card, placing **patties** on **buns**. Bon appétit!

### For a Rainy Day...

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. In a mixing bowl, combine **cream cheese, sour cream, seasoning blend, and diced jalapeño** (to taste). Set aside. Form **ground beef** into two equally-sized patties and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add patties to hot pan. Cook until lightly charred and patties reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side. Top patties with **cream cheese-jalapeño mixture** and **cheddar-jack cheese**. Cook until cheddar-jack is melted, 1-2 minutes. Remove from burner. While burgers cook, place another medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **potatoes** to hot pan and stir occasionally until warmed through, 8-10 minutes. Remove potatoes from pan and wipe clean. Return pan used to cook potatoes to medium-high heat and add **buns** to hot, dry pan and toast until browned, 1-2 minutes. Follow same plating instructions.