



In your box

- ½ oz. Baby Arugula
- ½ tsp. Garlic Salt
- 1 oz. Pepperoni
- 2 Brioche Buns
- 1 oz. Shredded Mozzarella
- 1 tsp. Italian Seasoning Blend
- 4 oz. Marinara Sauce
- 2 Russet Potatoes

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Large Non-Stick Pan,
2 Mixing Bowls, Baking Sheet

Minimum Internal Protein Temperature

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

Culinary Collection



Loaded Pepperoni Pizza Juicy Lucy Burger

with Italian-seasoned potato wedges

NUTRITION per serving—Calories: 905, Carbohydrates: 87g, Sugar: 11g, Fiber: 6g, Protein: 45g, Sodium: 1717mg, Fat: 42g, 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

40-50 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 a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 5, cooking until heated through, 4-6 minutes per side.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 5, cooking until pork reaches minimum internal temperature, 5-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 5, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.



1. Start the Potato Wedges

- Cut **potatoes** into wedges and pat dry.
- Combine potatoes, 1 tsp. **olive oil**, **garlic salt**, and **Italian seasoning** in a mixing bowl. Massage oil, garlic salt, and Italian seasoning into potatoes.
- Place potatoes on prepared baking sheet. Spread into a single layer and roast in hot oven, 20 minutes.
- While wedges roast, make burgers.



2. Make the Burgers

- Combine **ground beef** and a pinch of **salt** and **pepper** in another mixing bowl. Form into four equally-sized patties.
- Divide half the **cheese** (reserve remaining for buns) between two patties. Place remaining patties on cheese-topped patties and seal edges by pinching lightly. A *tight seal helps cheese stay in patties while cooking.*



3. Toast and Prepare the Buns

- Separate **buns**, if necessary.
- Place a large non-stick pan over medium-high heat. Add buns to hot, dry pan, cut side down. Cook undisturbed until toasted, 1-2 minutes.
- Remove from burner.
- After 20 minutes, remove baking sheet from oven. Flip **potatoes**, and push to one side. *Baking sheet will be hot! Use a utensil.*
- Place buns in empty space on prepared baking sheet. Top all buns evenly with **marinara**, **pepperoni**, and remaining **cheese**. Reserve pan; no need to wipe clean.



4. Finish the Buns and Potato Wedges

- Roast **potatoes** and **buns** in hot oven until potatoes are tender and **cheese** is melted, 3-5 minutes.
- *Keep an eye on buns, as they can burn easily.*
- While potatoes and buns roast, cook patties.



5. Cook Patties and Finish Dish

- Return pan used to toast buns to medium-high heat and add 1 tsp. **olive oil**.
- Add **patties** to hot pan. Cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, covering pan once patties are flipped.
- *Cheese may leak from burgers. Don't worry, they're still delicious!*
- Remove from burner.
- Plate dish as pictured on front of card, topping **bottom bun** with **arugula**, patty, then top bun. Bon appétit!