



### In your box

- 2 Russet Potatoes
- 2 oz. Dark Brown Sherry Cooking Wine
- ½ oz. Baby Arugula
- 1 Roma Tomato
- 2 Potato Rolls
- 4 fl. oz. Cream Sauce Base
- 1 Rosemary Sprig
- 1 fl. oz. Coarse Black Pepper
- 2 Garlic Cloves

### Customize It Options

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

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

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



## Bistro Burger au Poivre

with garlic rosemary fries

NUTRITION per serving—Calories: 918, Carbohydrates: 81g, Sugar: 9g, Fiber: 6g, Protein: 38g, Sodium: 1270mg, Fat: 46g, 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

**30-40 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
- Ingredient(s) used more than once: **coarse black pepper**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Prepare the Ingredients

- Cut **potatoes** into ½" sticks and pat dry.
- Slice **tomato**.
- Stem and coarsely chop **rosemary**.
- Mince **garlic**.



### 2. Bake the French Fries

- Place **potato sticks** on 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, 12 minutes.
- Carefully remove from oven. Add **garlic** and 2 tsp. **rosemary** and gently stir or toss to combine. *Baking sheet will be hot! Use a utensil.*
- Bake again until lightly browned, 13-15 minutes.
- While fries bake, form and cook burgers.



### 3. Form and Cook the Burgers

- Place a large non-stick pan over medium-high heat.
- While pan heats, form **ground beef** into two evenly-sized patties, about 4" in diameter. Season both sides with a pinch of **salt** and half the **coarse black pepper** (reserve remaining for sauce).
- Add 1 tsp. **olive oil** and patties to hot pan. Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Remove burgers to a plate. Wipe pan clean and reserve.



### 4. Toast the Buns

- Return pan used to cook burgers to medium-low heat.
- Add **rolls**, cut side down, to hot, dry pan and cook until toasted, 2-3 minutes.
- Remove from burner. Remove buns to a plate. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to toast rolls to medium heat. Add **wine** to hot pan. *Adding alcohol to a hot pan may cause some flames; use caution.* Cook until reduced by half, 2-3 minutes.
- Add **cream base** and bring to a simmer.
- Once simmering, cook until slightly thickened, 1-2 minutes.
- Stir in remaining **coarse black pepper** (to taste). Remove from burner.
- Plate dish as pictured on front of card, topping bottom roll with **burger**, sauce, **tomato**, **arugula**, and top roll. Bon appétit!