



In your box

- .8 oz. Bacon Bits
- 1.68 oz. Garlic & Herb Aioli
- 2 Roma Tomatoes
- ½ oz. Baby Arugula
- 2 Garlic Cloves
- 2 Russet Potatoes
- 1 tsp. Cilantro Lime Pepper Salt
- 2 Brioche Buns

Customize It Options

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

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Garlicky BLT Burger

with cilantro lime roasted potatoes

NUTRITION per serving—Calories: 917, Carbohydrates: 91g, Sugar: 13g, Fiber: 6g, Protein: 45g, Sodium: 1731mg, Fat: 42g, Saturated Fat: 14g
 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 **425 degrees**
- Prepare a baking sheet with foil and generously coat with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Start the Potatoes

- Halve **potatoes** lengthwise and cut into ¼" half-moons.
- Place potatoes on prepared baking sheet and gently toss with 2 tsp. **olive oil** and **seasoning blend** until coated.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Cut **tomatoes** into ½" rounds.
- Mince **garlic**.
- In a mixing bowl, combine **garlic** and **ground beef**. Form into two equally-sized patties.

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 **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, making four patties in Step 2. In Step 5, cooking in batches if necessary, and stacking when plating.



3. Finish Potatoes and Roast Tomatoes

- After 15 minutes, carefully remove baking sheet from oven and push **potatoes** to one side. *Baking sheet will be hot! Use a utensil.*
- Place **tomatoes** on empty side of baking sheet and top with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Roast in hot oven until vegetables are tender, 10-12 minutes.
- While vegetables roast, cook buns and patties.



4. Toast the Buns

- Place a large non-stick pan over medium-high heat. Add **buns**, cut side down, to hot, dry pan. Cook until toasted, 1-2 minutes.
- Remove from burner. Remove buns to a plate. Reserve pan; no need to wipe clean.



5. Cook Patties and Finish Dish

- Return pan used to toast buns to medium-high heat. Add **patties** to hot pan. Cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner.
- Plate dish as pictured on front of card, spreading **garlic aioli** on both buns and topping bottom bun with patties, **tomatoes**, **arugula**, **bacon**, and top bun. Bon appétit!