



In your box

- 2 Brioche Buns
- 12 oz. Red Potatoes
- 🌶️ 1 Poblano Pepper
- 🌶️ 1.68 oz. Chipotle Aioli
- 🌶️ 2 tsp. Taco Seasoning
- 1 Roma Tomato
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Light Cream Cheese

Customize It Options

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

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, Mixing Bowl, 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.

Classic Meal Kit



Chipotle and Charred Poblano Burger

with roasted potatoes

NUTRITION per serving—Calories: 952, Carbohydrates: 91g, Sugar: 15g, Fiber: 7g, Protein: 44g, Sodium: 1679mg, Fat: 48g, Saturated Fat: 17g
 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

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
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties and stacking two patties to serve.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 4, cooking until burger is heated through, 4-6 minutes per side.

1. Roast the Potatoes

- Quarter **potatoes**.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until tender and browned, 22-25 minutes, flipping once halfway through.
- Carefully, remove baking sheet from oven and stir in **seasoning blend**. *Tray will be hot! Use an oven mitt and utensil.*
- While potatoes cook, prepare ingredients.

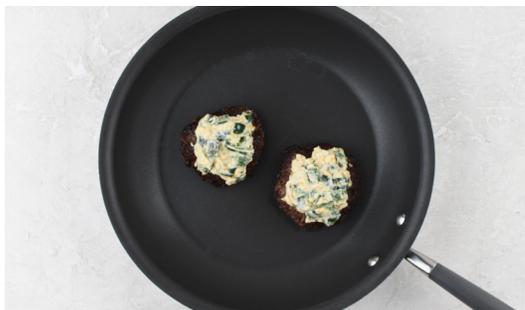
2. Prepare the Ingredients

- Core **tomato** and cut into ½" rounds.
- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Season **ground beef** with a pinch of **salt** and **pepper**. Form into two equally-sized patties, about 5" in diameter.



3. Cook the Topping

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **poblano**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender, 5-8 minutes.
- Remove from burner and transfer poblano to a mixing bowl. Stir in softened **cream cheese** and **shredded cheese** until completely combined. Wipe pan clean and reserve.



4. Cook the Patties

- Return pan used to cook poblano to medium-high heat. Add 1 tsp. **olive oil** and **patties** to hot pan.
- Cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Top patties evenly with **topping** and remove from burner.
- While patties cook, warm buns.



5. Toast Buns and Finish Dish

- Separate **buns** if necessary.
- Place buns directly on oven rack in hot oven, cut side down, and toast until lightly browned, 2-3 minutes.
- Plate dish as pictured on front of card, topping bottom bun with **chipotle aioli** (to taste), **tomato**, **patty**, and top bun. Bon appétit!