



In your box

- 1½ fl. oz. Garlic Aioli
- 1½ oz. Swiss Cheese Slices
- 2 Pretzel Buns
- 1 tsp. Garlic Pepper
- 2 Russet Potatoes
- 4 oz. Cremini Mushrooms
- Customize It Options**
- 10 oz. Ground Beef
- 20 oz. Double Protein Ground Beef
- 10 oz. Ground Pork

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
- Medium Non-Stick Pan, Baking Sheet, 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



Mushroom Swiss Burger

with garlic fries

NUTRITION per serving—Calories: 1000, Carbohydrates: 94g, Sugar: 6g, Fiber: 5g, Protein: 48g, Sodium: 1740mg, Fat: 57g, 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

35-45 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
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Bake the Fries

- Cut **potatoes** into ¼" thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil** and **garlic pepper**.
- Spread into a single layer and bake in hot oven until lightly browned, 25-30 minutes, tossing fries once halfway through.
- Carefully remove from oven. Season baked fries with ¼ tsp. **salt** and a pinch of **pepper**.
- While potatoes bake, prepare ingredients and toast buns.



2. Prepare Mushrooms and Toast Buns

- Cut **mushrooms** into ¼" slices.
- Place a medium non-stick pan over medium-high heat.
- Place **buns** in hot, dry pan, cut side down. Toast until golden brown, 30-60 seconds.
- Remove from burner and remove buns to a plate. Reserve pan; no need to wipe clean.



3. Cook the Mushrooms

- Return pan used to toast buns to medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 4-6 minutes.
- Remove from burner.
- While mushrooms cook, form and start cooking patties.



4. Start the Patties

- Form **ground beef** into two equally-sized patties, about ½" thick. Season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Place a large non-stick pan over medium-high heat.
- Add patties to hot, dry pan. Cook until lightly charred, 4-6 minutes on one side.



5. Finish Patties and Finish Dish

- Flip **patties**, and top evenly with **mushrooms** and **cheese**.
- Cover, and cook until cheese is melted and patties reach a minimum internal temperature of 160 degrees, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom **bun** with **garlic aioli**, patty, and top bun. Bon appétit!

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four burgers and stacking two to serve.
- If using **ground pork**, follow same instructions as ground beef in Steps 4 and 5, cooking until patties reach minimum internal temperature, 5-6 minutes per side.