



### In your box

- 2 oz. Roasted Red Tomatoes
- 2 Brioche Buns
- 12 oz. Fingerling Potatoes
- 1 Yellow Onion
- 1.26 oz. Garlic & Herb Aioli
- ½ tsp. Garlic Salt
- 1 ½ oz. Mozzarella Cheese Slices
- 1.32 oz. Mayo

### Customize It Options

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

\*Contains: milk, eggs, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, 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	

Classic Meal Kit



# Roasted Tomato and Caramelized Onion Burger

with pub fries and garlic aioli dipping sauce

NUTRITION per serving—Calories: 1035, Carbohydrates: 89g, Sugar: 16g, Fiber: 8g, Protein: 44g, Sodium: 1643mg, Fat: 55g, 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

45-55 min.

Cook Within

5 days

Difficulty Level

Easy

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: **garlic salt**



### 1. Bake the Pub Fries

- Halve **potatoes** lengthwise.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil** and half the **garlic salt** (reserve remaining for burgers).
- Spread into a single layer and bake in hot oven until golden brown and fork-tender, 18-20 minutes.
- While pub fries bake, prepare ingredients.



### 2. Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Finely chop **roasted tomatoes**.
- Combine **ground beef** and remaining **garlic salt** in a mixing bowl and form into two patties, 5" in diameter.

## Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 4, cooking until heated through, 4-6 minutes per side.
- 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.



### 3. Cook the Onion

- Place 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Add **onion** and a pinch of **salt** and **pepper** to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time.*
- Remove from burner.
- While onion cooks, cook patties.



### 4. Cook the Patties

- Place a large non-stick pan over medium-high heat and spray with **cooking spray**.
- Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Top with **cheese**. Cover, and cook until melted, 1-2 minutes.
- Remove from burner. Remove patties to a plate. Wipe pan clean and reserve.



### 5. Toast Buns and Finish Dish

- Return pan used to cook burgers to low heat. Add **buns**, cut side down, to hot, dry pan and cook until lightly toasted, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **mayochup**, **patty**, **onions**, **roasted tomatoes**, and top bun. Serve **garlic aioli** on side for dipping **potatoes**. Bon appétit!