



### In your box

- 🔪 .88 oz. Zesty Buffalo Sauce
- 1 oz. Light Cream Cheese
- 1 tsp. Garlic Pepper
- ½ oz. Baby Arugula
- 12 oz. Yukon Potatoes
- 2 Brioche Buns
- 1 oz. Shredded Cheddar Cheese
- .88 oz. MayoChup
- 2 Roma Tomatoes

### Customize It Options

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

Classic Meal Kit



# Pimiento Cheese and Buffalo Sauce Burger

with roasted potato wedges

NUTRITION per serving—Calories: 957, Carbohydrates: 85g, Sugar: 13g, Fiber: 6g, Protein: 44g, Sodium: 1725mg, Fat: 49g, 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

Easy

Spice Level

Medium

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



### 1. Roast the Potato Wedges

- Cut **potatoes** into ½" thick wedges and pat dry.
- Place potato wedges on prepared baking sheet and toss with 1 tsp. **olive oil**, **garlic pepper**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until browned, 24-29 minutes, flipping potatoes once halfway through.
- While potatoes roast, prepare ingredients.



### 2. Prepare Ingredients and Make Cheese Mixture

- Core **tomatoes** and cut into ¼" dice.
- In a mixing bowl, combine softened **cream cheese**, **cheddar cheese**, a pinch of **salt**, and **zesty Buffalo sauce** (to taste). Set aside.
- Form **ground beef** into two patties, about 5" in diameter. Season both sides with a pinch of **salt** and **pepper**.

### 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, forming 4 patties and stacking them in Step 5.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 5, cooking until pork reaches minimum internal temperature, 5-6 minutes per side.



### 3. Toast the Buns

- Place a large non-stick pan over medium-high heat.
- Add **buns**, cut side down, to dry, hot pan. Cook until lightly toasted, 2-3 minutes.
- Remove buns to a plate. Keep pan over medium-high heat.



### 4. Cook the Tomatoes

- Add 1 tsp. **olive oil**, **tomatoes**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender, 2-3 minutes.
- Remove from burner. Remove tomatoes to a plate. Wipe pan clean and reserve.



### 5. Cook Burgers and Finish Dish

- Return pan used to cook tomatoes to medium-high heat and add 1 tsp. **olive oil**. Add **patties** to hot pan. Cook until browned, 4-6 minutes on one side.
- Flip patties, and cook, 3 minutes.
- Top evenly with **cheese mixture**. Cook until patties reach a minimum internal temperature of 160 degrees, 1-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom **bun** with **tomatoes**, **patty**, **arugula**, and top bun. Drizzle **mayochup** on **potato wedges**. Bon appétit!