



### In your box

- 2 Russet Potatoes
- 1 Tarragon Sprig
- 1 Shallot
- 1.26 oz. Mayonnaise
- ¼ oz. Dijon Mustard
- ½ oz. Baby Arugula
- .31 oz. Pickle Relish
- 2 Brioche Buns
- 2 tsp. Garlic Pepper

### Customize It Options

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

*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, 2 Mixing Bowls

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# French-Style Remoulade Burger

with garlic pepper fries

NUTRITION per serving—Calories: 970, Carbohydrates: 88g, Sugar: 12g, Fiber: 6g, Protein: 40g, Sodium: 1530mg, Fat: 51g, 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

**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 ½"-thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt**.
- Spread into a single layer and bake in hot oven, 20 minutes.
- Carefully remove from oven and flip fries. *Baking sheet will be hot! Use a utensil.* Bake again until golden brown, 12-18 minutes.
- Season baked fries with **seasoning blend**.
- While fries bake, prepare ingredients.



### 2. Prepare the Ingredients

- Stem and finely chop **tarragon**.
- Peel and mince **shallot**.
- In a mixing bowl, combine **ground beef** and a pinch of **salt**. Form ground beef into two 4"-diameter patties. Season both sides with ¼ tsp. salt and a pinch of **pepper**.

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties instead of two and stacking 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.



### 3. Make the Remoulade

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil** and **shallot** to hot pan. Stir often until softened, 2-3 minutes.
- Remove from burner.
- In another mixing bowl, combine **mayonnaise**, **relish**, **mustard**, **tarragon**, and cooked shallot. Set aside. Wipe pan clean and reserve.



### 4. Cook the Burgers

- Return pan used to cook shallots to medium-high heat.
- Add 1 tsp. **olive oil** and **patties** to hot pan. Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Transfer burgers to a plate. Wipe pan clean and reserve.



### 5. Toast Buns and Finish Dish

- Return pan used to cook burgers to medium-low heat. Add **buns**, cut side down, to hot, dry pan. Toast until lightly browned, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **burger**, **remoulade**, **arugula**, and top bun. Bon appétit!