



In your box

- 2 oz. Light Cream Cheese
- 2 Russet Potatoes
- ½ oz. Baby Arugula
- 2 Potato Rolls
- 1 Red Onion
- ½ tsp. Truffle Salt
- 1½ fl. oz. Garlic Aioli
- ½ oz. Balsamic Vinegar
- 1 oz. Fontina Cheese Slices

Customize It Options

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

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Microwave-Safe Bowl, Large Non-Stick Pan, Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

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.

Culinary Collection



Fontina Truffle Fondue Burger

with balsamic onion and garlic aioli frites

NUTRITION per serving—Calories: 977, Carbohydrates: 105g, Sugar: 12g, Fiber: 6g, Protein: 44g, Sodium: 1598mg, Fat: 51g, 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

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.
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



Customize It Instructions

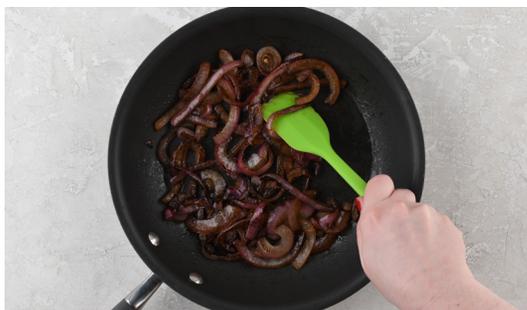
- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties and stacking two together in Step 5.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per 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. Bake the Frites

- Cut **potatoes** into ¼" sticks and pat dry.
- Place potato sticks on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer. Bake in hot oven until lightly browned, 25-28 minutes, carefully tossing fries halfway through.
- While fries bake, prepare ingredients.

2. Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Combine **ground beef** and a pinch of **salt** in a mixing bowl. Form into two equally-sized patties, about 5" in diameter.



3. Cook the Onion

- Place a medium non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **onion** to hot pan. Stir occasionally until tender and caramelized, 10-13 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time.*
- Add **balsamic vinegar**. Stir occasionally until vinegar has evaporated, 2-3 minutes.
- Remove from burner.
- While onions cook, start burgers.

4. Toast Rolls and Cook Patties

- Place a large non-stick pan over medium heat. Place **rolls**, cut side down, in hot, dry pan. Cook until lightly toasted, 2-3 minutes.
- Remove rolls to a plate. Keep pan over medium heat.
- Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner.

5. Make Sauce and Finish Dish

- Tear **fontina** into pieces.
- In a microwave-safe bowl, combine fontina and **cream cheese**. Microwave until softened, 30-60 seconds.
- Remove from microwave and stir in **truffle salt**.
- Plate dish as pictured on front of card, topping bottom **roll** with **burger**, sauce, **onion**, **arugula**, and top roll. Serve **garlic and herb aioli** on the side for dipping **frites**. Bon appétit!