



# Bacon Rockefeller Burger

WITH GARLIC PEPPER FRIES

Culinary Collection



**Prep & Cook Time**

40-50 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

**Ingredients**

- 1/2 oz. Shredded Parmesan Cheese
- 1 oz. Sour Cream
- 1 Roma Tomato
- 2 Russet Potatoes
- 2 Brioche Buns
- 1 oz. Light Cream Cheese
- 2 tsp. Garlic Pepper
- 2 oz. Baby Spinach
- .8 oz. Bacon Bits

**Difficulty Level**

INTERMEDIATE

**Spice Level**

NOT SPICY

**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.

**Customize It Options**

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

View nutritional information at [www.homechef.com/17302](http://www.homechef.com/17302)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any 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
- Ingredient(s) used more than once: **spinach**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Bake the Fries

- Cut **potatoes** into ¼" fries and pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil** and **garlic pepper**.
- Spread into a single layer. Bake in hot oven until lightly browned, 25-30 minutes, tossing once halfway through.
- Carefully remove from oven and season with ¼ tsp. **salt** and a pinch of **pepper**.
- While fries bake, continue recipe.

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties, stacking two to serve, working in batches, if necessary.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 4, cooking until pork reaches minimum internal temperature, 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.
- 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.



### 2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Core **tomato** and cut into ¼" slices.
- In a mixing bowl, combine **ground beef** and a pinch of **salt** and **pepper**. Form into two equally-sized patties, about 5" in diameter.



### 3. Make the Rockefeller Topping

- Combine half the **spinach** (reserve remaining for garnish), softened **cream cheese**, **bacon**, **sour cream**, **Parmesan**, and a pinch of **salt** and **pepper** in another mixing bowl. Set aside.



### 4. Toast Buns and Cook Patties

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **buns** to hot pan, cut side down. Cook until toasted, 1-2 minutes.
- Transfer buns to a plate. Keep pan over medium heat.
- Add **patties** to hot pan and cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, topping evenly with **Rockefeller mixture** and covering pan after flipping patties.
- Remove from burner and uncover. Rest, 3 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card, placing remaining **spinach** and **tomato** on bottom **bun** and topping with **patty** and top bun. Bon appétit!