



In your box

- 1 Shallot
- 2 Russet Potatoes
- 1 Roma Tomato
- 1 fl. oz. Carolina BBQ Sauce
- 1½ oz. Sliced Cheddar Cheese
- ¼ cup Tempura Mix
- 1 fl. oz. Comeback Sauce
- ½ tsp. Garlic Pepper
- 2 Brioche Buns
- Customize It Options**
- 10 oz. Ground Beef
- 20 oz. Double Portion 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, Large Non-Stick Pan

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



Haystack Burger with Comeback Sauce and BBO fries

NUTRITION per serving—Calories: 1100, Carbohydrates: 107g, Sugar: 17g, Fiber: 7g, Protein: 45g, Sodium: 1900mg, Fat: 54g, Saturated Fat: 18g
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
- 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" fries and pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven until golden brown, 25-30 minutes, tossing fries once halfway through.
- While fries bake, prepare shallots.



2. Prepare Ingredients and Heat Oil

- Cut **tomato** into ¼" slices.
- Peel and thinly slice **shallot**.
- Place a medium non-stick pan over medium-high heat and add 4 tsp. **olive oil**. Let heat, 5 minutes.
- While oil heats, combine **tempura mix** and 3 Tbsp. **water** in a mixing bowl and stir until a thin batter forms, like a pancake batter. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*



3. Fry the Shallot

- Line a plate with a paper towel.
- Add **shallot** to mixing bowl with **tempura batter** and stir until coated. *Keep shallot intact as much as possible.*
- Test **oil** temperature by adding a pinch of batter to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches, transfer shallot to hot oil, allowing excess batter to drip off. Cook until golden brown, 1-2 minutes per side.
- Remove shallot to towel-lined plate. Repeat with remaining shallot, then remove from burner.



4. Cook the Patties

- In another mixing bowl, combine **ground beef** and a pinch of **salt**. Form into two evenly-sized patties and season both sides with **garlic pepper**.
- Place a large non-stick pan over medium-high heat. Add patties to hot pan. Cook, 4 minutes per side.
- Top patties with **cheese**, then cook until cheese is melted and patties reach a minimum internal temperature of 160 degrees, 1-2 minutes.
- Remove from burner. Transfer patties to a plate. Wipe pan clean and reserve.



5. Toast Buns and Finish Dish

- Return pan used to cook burgers to medium heat. Add **buns** to hot, dry pan, cut side down. Toast until lightly browned, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **comeback sauce**, **patty**, **tomato**, **fried shallots**, and top bun. Serve **BBQ sauce** on the side for dipping **fries**. Bon appétit!