

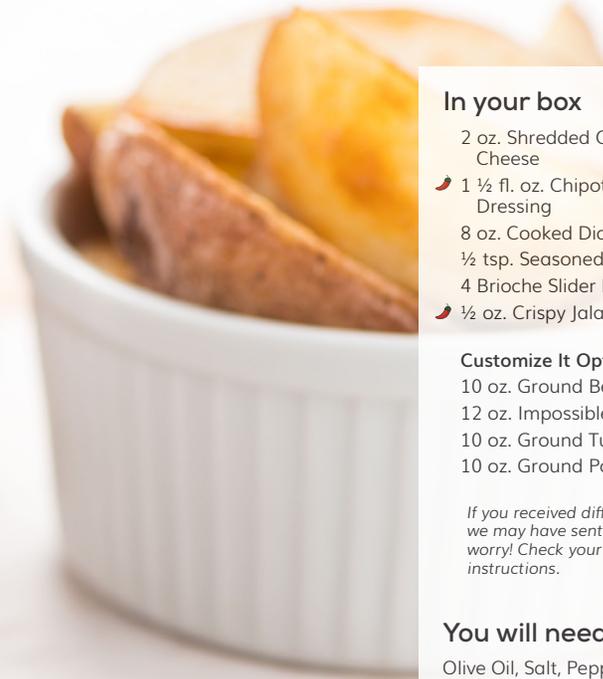


LIMITED TIME ONLY!

Check out our Thanksgiving Favorites before they sell out!



FOR MORE INFO



In your box

- 2 oz. Shredded Cheddar-Jack Cheese
- 1 ½ fl. oz. Chipotle Ranch Dressing
- 8 oz. Cooked Diced Red Potatoes
- ½ tsp. Seasoned Salt Blend
- 4 Brioche Slider Buns
- ½ oz. Crispy Jalapeños

Customize It Options

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

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
- Medium Non-Stick Pan,
- Mixing Bowl, 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.

15 Minute Meal Kit



Jalapeño Popper Sliders

with potatoes

NUTRITION per serving—Calories: 918, Carbohydrates: 73g, Sugar: 8g, Fiber: 5g, Protein: 44g, Sodium: 1433mg, Fat: 51g, 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

15 min.

Cook Within

4 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
- Ingredient(s) used more than once: **cheese**

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Steps 1 and 2, cooking until pork reaches minimum internal temperature, 3-4 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, cooking until turkey reaches minimum internal temperature, 4-6 minutes per side.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, cooking until burger is heated through, 3-4 minutes per side.



1. Form the Patties

- In a mixing bowl, combine **ground beef**, half the **cheese** (reserve remaining for topping sliders), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Form mixture into four equally-sized patties, about $\frac{1}{2}$ " thick.



2. Cook the Patties

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **patties** in hot pan and cook until browned and patties reach a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- Top patties with remaining **cheese**. Cover, and cook until cheese is melted, 1-2 minutes.
- Remove from burner.
- While patties cook, cook potatoes.



3. Cook the Potatoes

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **potatoes**, **seasoned salt**, and a pinch of **pepper** to hot pan. Stir occasionally until lightly browned, 3-5 minutes.
- Remove potatoes to a plate. Wipe pan clean and reserve.



4. Finish the Dish

- Return pan used to cook potatoes to medium heat. Add **buns** to hot, dry pan, cut side down, and toast until golden brown, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spreading **aioli** (to taste) on bottom bun and topping with **patties**, **crispy jalapeños** (to taste), and top bun. Bon appétit!