



In your box

- 2 tsp. Savory Seasoning
- 12 oz. Cooked Diced Red Potatoes
- 1½ oz. Mozzarella Cheese Slices
- .46 oz. Brown Sugar
- 4 Brioche Slider Buns
- 2 Tbsp. Worcestershire Sauce
- 1½ oz. BBQ Sauce
- 1.9 oz. Ketchup Cup

Customize It Options

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

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
- 2 Mixing Bowls, Large Non-Stick Pan, Medium 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



Beef Meatloaf Sliders

with BBQ red potatoes

NUTRITION per serving—Calories: 920, Carbohydrates: 107g, Sugar: 31g, Fiber: 6g, Protein: 44g, Sodium: 1920mg, Fat: 35g, Saturated Fat: 13g
 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

Not Spicy

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: **Worcestershire sauce**



1. Prepare the Ingredients

- Halve **cheese** on an angle.
- In a mixing bowl, combine **ketchup**, **brown sugar**, and half the **Worcestershire sauce** (reserve remaining for patties). Set aside.
- In another mixing bowl, combine **beef**, **seasoning blend**, and remaining Worcestershire sauce. Form into four equally-sized patties, about 3" in diameter.



2. Cook the Patties

- Place a large non-stick pan over medium heat. Add **patties** to hot pan. Cook undisturbed until browned, 3-4 minutes.
- Flip patties, and top with **cheese**. Cover, and cook until cheese is melted and beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes.
- Remove from burner. Transfer patties to a plate. Wipe pan clean and reserve.
- While patties cook, cook potatoes.



3. Make the Potatoes

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **potatoes** and **BBQ sauce** to hot pan. Stir occasionally until sauce is slightly reduced and coats potatoes, 2-3 minutes.
- Remove from burner.



4. Toast Buns and Finish Dish

- Return pan used to cook patties to medium heat. Add **buns**, cut-side down, to hot pan. Cook until toasted, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom buns with **ketchup-Worcestershire sauce**, then **patties** and top buns. Bon appétit!

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming eight patties and stacking two to serve.
- 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 **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, cooking until burger is heated through, 3-4 minutes per side.