



Cheeseburger Flatbread

WITH PICKLES, MOZZARELLA, AND ARUGULA

Classic



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil
Large Non-Stick Pan, Baking Sheet

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1½ oz. Dill Pickle Slices
- 1 Yellow Onion
- 1½ oz. Thousand Island Dressing
- 2 oz. Shredded Mozzarella
- 2 tsp. Savory Seasoning
- ½ oz. Baby Arugula
- 1 Roma Tomato
- 2 Naan Flatbreads
- 10 oz. Ground Beef
- 2 tsp. Beef Flavor Demi-Glace Concentrate

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.

View nutritional information at www.homechef.com/18515

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil
- Only half the **onion and pickles** is used in this recipe



1. Prepare the Ingredients

- Coarsely chop half the **pickles**. (remaining half are yours to use as you please!)
- Core **tomato** and cut into 1/2" dice.
- Halve and peel **onion**. Cut one half into 1/4" dice (remaining half is yours to use as you please!).



2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 7-9 minutes.
- While flatbreads par-bake, continue recipe.



3. Cook the Ground Beef Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef** to hot pan and break up meat until beginning to brown, 2-3 minutes.
- Add **seasoning blend** and **onion**. Stir occasionally until onion softens, 1-2 minutes.
- Drain excess fat from pan, if desired. Stir in 1/4 cup **water** and **demi-glace**. Cook until thickened, no pink remains on ground beef, and ground beef reaches a minimum internal temperature of 160 degrees, 1-2 minutes.
- Remove from burner.



4. Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface and top evenly with **cheese, ground beef mixture, and tomatoes**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to collect any drips. Bake until cheese is melted, 2-3 minutes.
- Carefully remove from oven. Top baked flatbreads with **pickles and arugula**.



5. Finish the Dish

- Plate dish as pictured on front of card, drizzling **dressing** over **flatbreads**. Bon appétit!