



In your box

- 3 oz. Shredded Mozzarella
- 1½ oz. Thousand Island Dressing
- 1½ oz. Dill Pickle Slices
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1½ tsp. Pot Roast Seasoning
- ½ oz. Baby Arugula
- 4 Mini Naan Flatbreads
- Customize It Options**
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 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, Pepper
- Baking Sheet, 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



Mini Cheeseburger Flatbreads

with thousand island dressing

NUTRITION per serving—Calories: 860, Carbohydrates: 58g, Sugar: 9g, Fiber: 2g, Protein: 45g, Sodium: 1790mg, Fat: 48g, Saturated Fat: 19g
 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
- Preheat the broiler
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese**



1. Prepare the Pickles

- Coarsely chop pickles.



2. Cook the Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pan and stir occasionally, breaking up meat, until browned, 2-3 minutes.
- Stir in **seasoning blend**, **demi-glace**, $\frac{1}{4}$ cup **water**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened and ground beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes.
- Remove from burner.

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Step 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 2, breaking up until burger is heated through, 4-6 minutes.



3. Bake the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat-side up.
- Place baking sheet under hot broiler. Broil until beginning to brown around edges, 1-2 minutes.
- *Don't text and broil! Keep an eye on flatbreads, as they may burn easily under broiler.*
- Carefully, flip flatbreads and top evenly with $\frac{2}{3}$ the **cheese** (reserve remaining for topping). Broil again until cheese is melted, 1-2 minutes.



4. Make Dressing and Finish Dish

- Combine **dressing** with 1 Tbsp. **water** in a mixing bowl.
- Plate dish as pictured on front of card, topping **flatbreads** with **ground beef**, remaining **cheese**, and **pickles**. Drizzle dressing mixture over flatbread and garnish with **arugula**. Bon appétit!