



Feta Burger with Creamy Spinach and Artichokes

WITH HERBED POTATOES

Culinary Collection



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Microwave-Safe Bowl, Large Non-Stick Pan

Ingredients

- 2 tsp. Chimichurri Seasoning
- ½ oz. Baby Spinach
- 2 oz. Light Cream Cheese
- 1 fl. oz. Garlic Aioli
- 2 Brioche Buns
- 1 oz. Fire Roasted Diced Artichokes
- 12 oz. Yukon Potatoes
- 1 oz. Feta Cheese Crumbles

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Customize It Options

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

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/20445

*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, sesame, 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 **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



1. Roast the Potatoes

- Cut **potatoes** into 1" chunks.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil** and **chimichurri seasoning**. Spread into a single layer.
- Roast in hot oven until potatoes are tender and browned, 22-25 minutes, flipping halfway through.
- While potatoes roast, continue recipe.

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties and stacking two to serve.
- If using **ground pork**, follow same instructions as ground beef in Step 3, cooking until pork reaches minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Step 3, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **Impossible burger**, follow same instructions as ground beef in Step 3, cooking until burger is heated through, 4-6 minutes per side.



2. Make the Spinach Sauce

- Coarsely chop **spinach**.
- Combine softened **cream cheese** and spinach in a microwave-safe bowl. Microwave until spinach has wilted, 2-3 minutes.
- Carefully remove from microwave and stir to combine. Set aside.



3. Cook the Patties

- Place a large non-stick pan over medium-high heat.
- While pan heats, form **ground beef** into two patties, about 5" in diameter. Season both sides with 1/4 tsp. **salt** and a pinch of **pepper**.
- Add 1 tsp. **olive oil** and patties to hot pan. Cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Transfer patties to a plate and tent with foil. Wipe pan clean and reserve.



4. Toast the Buns

- Return pan used to cook patties to medium heat and spray with **cooking spray**.
- Add **buns**, cut side down, to hot pan. Cook undisturbed until toasted, 2-3 minutes.
- Remove from burner. Transfer buns to a plate.



5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with **spinach sauce**, **artichokes**, **patty**, and **cheese**. Serve **garlic aioli** on the side for dipping **potatoes**. Bon appétit!