



Jalapeño Popper Sliders

WITH POTATOES

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl, Large Non-Stick
Pan

Ingredients

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

Customize It Options

- 10 oz. Ground Beef
- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Ground Beef

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/20643

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

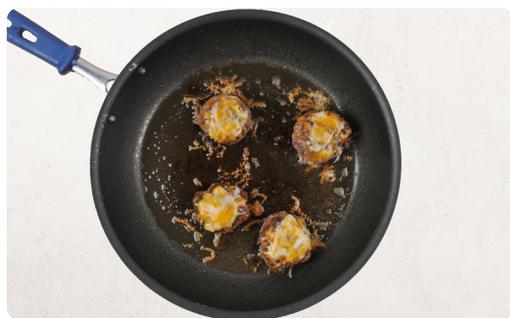


1. Form the Patties

- 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.

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, 4-6 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, 6-8 minutes per side.
- If using **diced chicken breasts**, pat dry and season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Follow same instructions as beef in Step 2, stirring occasionally until lightly browned and chicken reaches minimum internal temperature, 5-7 minutes, then topping with all the **cheese**.



2. Cook the Patties

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **patties** to 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

- Drain **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 from burner. 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 **dressing** (to taste) on bottom bun, then topping with **patty**, **crispy jalapeños** (to taste), and top bun. Bon appétit!