



Balsamic Bacon Jam and Blue Cheese Burger

WITH ARUGULA AND STEAK FRIES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Large Non-Stick Pan, Medium Non-Stick Pan

Ingredients

- 1 tsp. Steak Seasoning
- 2 Russet Potatoes
- 1¾ fl. oz. Garlic Aioli
- 2 Brioche Buns
- ½ oz. Blue Cheese Crumbles
- 1 Red Onion
- 1 fl. oz. Balsamic Fig Glaze
- ½ oz. Baby Arugula
- ½ oz. Crumbled Bacon

Customize It Options

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

Difficulty Level

EXPERT

Spice Level

NOT SPICY

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/22081

*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 **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic aioli**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Fries

- Cut **potatoes** into ½"-thick fries. Pat dry. Place fries on prepared baking sheet and toss with 1 tsp. **olive oil**, **steak seasoning**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into fries. Spread into a single layer.
- Roast in hot oven until tender and browned, 25-28 minutes, tossing fries halfway through.
- Carefully remove from oven.
- While fries 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 Steps 2 and 5, cooking until pork reaches minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 5, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 5, cooking until burger is heated through, 4-6 minutes per side.



2. Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼" dice.
- In a mixing bowl, combine **ground beef** with a pinch of **salt** and **pepper**. Form into two equally-sized patties, about 5" in diameter.



3. Make the Onion Jam

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **bacon** to hot pan. Stir occasionally until browned, 2-4 minutes.
- Add **onions** and stir often until tender, 4-6 minutes.
- If pan becomes dry, add ¼ cup **water**, 1 tsp. at a time, as needed.
- Add **balsamic fig glaze** and a pinch of **salt** and **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until liquid has mostly evaporated and mixture becomes syrupy, 2-3 minutes.
- Remove from burner.
- While onion jam cooks, continue recipe.



4. Toast the Buns

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **buns** to hot pan, cut side down. Toast until browned, 1-2 minutes.
- Transfer buns to a plate. Keep pan over medium heat.



5. Cook Patties and Finish Dish

- Add **patties** to hot, dry pan and cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, covering pan after flipping patties.
- Remove from burner.
- Plate dish as pictured on front of card, spreading half the **garlic aioli** (reserve remaining for fries) on bottom bun, then **arugula**, patties, **onion jam**, **blue cheese** (to taste), and top bun. Serve remaining garlic aioli on the side for dipping **fries**. Bon appétit!