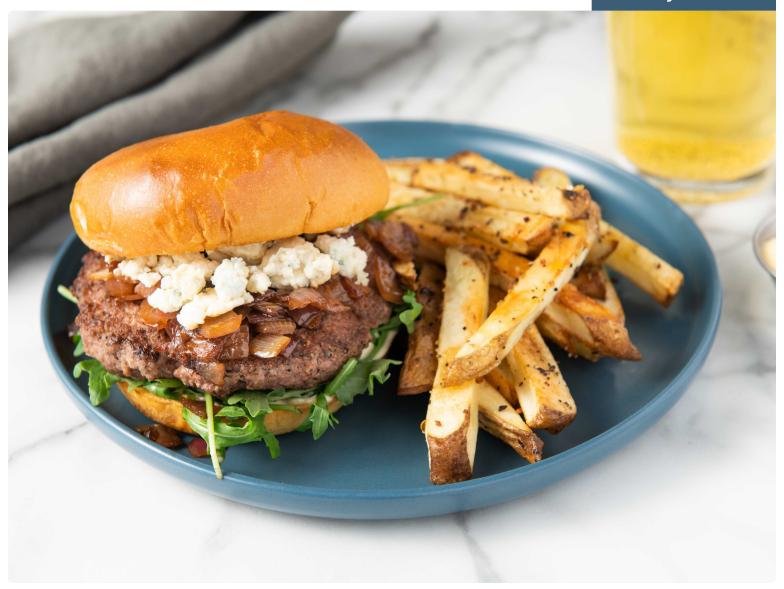


Balsamic Bacon Jam and Blue Cheese Burger

WITH ARUGULA AND STEAK FRIES

Culinary Collection



Prep & Cook Time	Cook Within	You Will Need		
35-45 MIN	5 DAYS	Olive Oil, Salt, Pepper, Cooking		
		Spray		
Difficulty Level	Spice Level	Baking Sheet, Mixing Bowl,		
•		Large Non-Stick Pan, Medium		
EXPERT	NOT SPICY	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.

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.

Ingredients

1 tsp. Steak Seasoning
2 Russet Potatoes
13/4 fl. oz. Garlic Aioli
2 Brioche Buns
1/2 oz. Blue Cheese Crumbles
1 Red Onion
1 fl. oz. Balsamic Fig Glaze
1/2 oz. Baby Arugula
1/2 oz. Crumbled Bacon
Customize It Options
10 oz. Ground Beef

12 oz. Impossible Burger 10 oz. Ground Turkey

10 oz. Ground Turke

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.

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

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
- 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 1/4" 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.



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
- Transfer buns to a plate. Keep pan over medium heat.



1. Roast the Fries

- \bullet Cut **potatoes** into 1/2"-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.



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 1/4 cup water, 1 tsp. at a time, as needed.
- Add balsamic fig glaze and a pinch of salt and pepper. Bring to a
- 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.



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!

