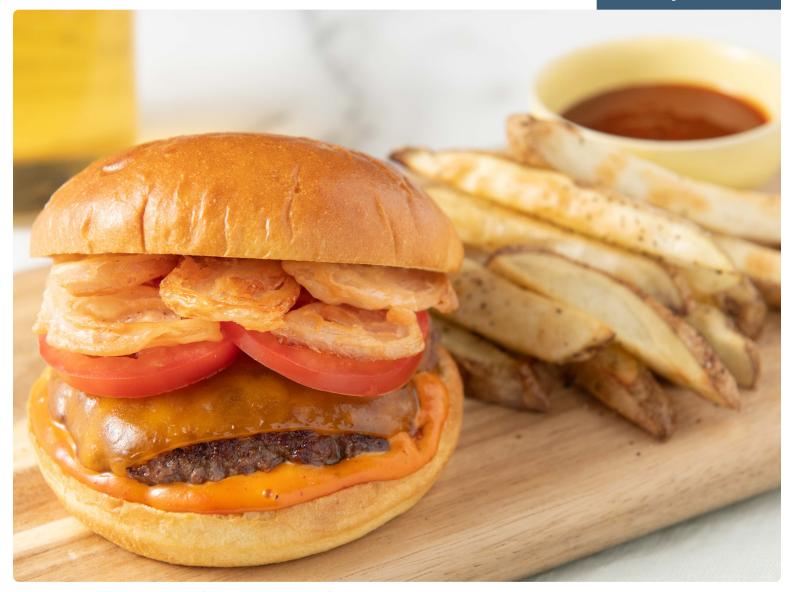


Haystack Burger with Comeback Sauce

AND BBQ FRIES

Culinary Collection



Prep & Cook Time					
40-50 MIN					

Difficulty Level
INTERMEDIATE

Cook Within 5 DAYS

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls, 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.

View nutritional information at www.homechef.com/23367

*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

1/4 cup Tempura Mix

1 fl. oz. Carolina BBQ Sauce

1 Shallot

2 Russet Potatoes

1 Roma Tomato

1 fl. oz. Comeback Sauce

 $1/_2$ tsp. Garlic Pepper

2 Brioche Buns

11/2 oz. Sliced Cheddar Cheese

Customize It Options

10 oz. Ground Beef

12 oz. Impossible Burger

10 oz. Ground Pork

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.

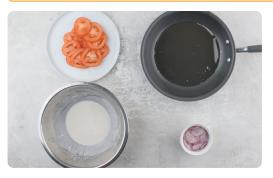
Before You Cook

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
- 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
- If using **ground pork**, follow same instructions as ground beef in Step 4, cooking 4 minutes per side, adding cheese, then cooking until pork reaches minimum internal temperature, 1-2 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 4, cooking 6 minutes per side, adding cheese, then cooking until turkey reaches minimum internal temperature, 1-2 minutes.
- If using Impossible burger, follow same instructions as ground beef in Step 4, cooking 4 minutes per side, adding cheese, then cooking until burger is heated through, 1-2 minutes.



2. Prepare Ingredients and Heat Oil

- Core and cut tomato into 1/4" slices.
- Peel and thinly slice shallot. Keep shallot slices intact as much as possible.
- Place a medium non-stick pan over medium-high heat and add 4 tsp. olive oil. Let heat, 5 minutes.
- While oil heats, combine tempura mix and 3 Tbsp. water in a mixing bowl and stir until a thin batter forms, like pancake batter. If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.



4. Cook the Patties

- In another mixing bowl, combine ground beef and a pinch of salt. Form into two evenly-sized patties, about 5" in diameter. Season both sides with garlic pepper.
- Place a large non-stick pan over medium-high heat. Add patties to hot, dry pan. Cook, 4 minutes per side.
- Top patties with cheese, and cook until cheese is melted and patties reach a minimum internal temperature of 160 degrees, 1-2
- Remove from burner. Transfer patties to a plate. Wipe pan clean and reserve.



1. Roast the Fries

- Cut potatoes into 1/2"-thick fries and pat dry.
- Place fries on prepared baking sheet and toss with 2 tsp. olive oil, 1/4 tsp. salt, and a pinch of pepper.
- Spread into a single layer and roast in hot oven until golden brown, 25-30 minutes, tossing fries once halfway through.
- While fries roast, continue recipe.



3. Fry the Shallots

- Line a plate with a paper towel.
- Add shallots to mixing bowl with tempura batter and stir until coated. Keep shallot slices intact as much as possible.
- Test **oil** temperature by adding a pinch of batter to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Working in batches, transfer shallot to hot oil, allowing excess batter to drip off (there should be no overlap). Cook until golden brown, 1-2 minutes per side.
- · Transfer shallots to towel-lined plate. Repeat with remaining
- Remove from burner.



5. Toast Buns and Finish Dish

- Return pan used to cook burgers to medium heat. Add buns, cut side down, to hot, dry pan. Toast until lightly browned, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with comeback sauce, patty, tomato, fried shallots, and top bun. Serve BBQ sauce on the side for dipping fries. Bon appétit!

