

Haystack Burger with Comeback Sauce

AND BBQ FRIES

Culinary Collection



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

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

Ingredients

¼ cup Tempura Mix
1 fl. oz. Carolina BBQ Sauce
1 Shallot
2 Russet Potatoes
1 Roma Tomato
1 fl. oz. Comeback Sauce
½ tsp. Garlic Pepper
2 Brioche Buns
1½ 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

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.

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 to serve.
- 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 minutes.
- 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 shallots.
- 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!