



Candied Bacon Burger

WITH FRIES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

Ingredients

- .46 oz. Brown Sugar
- .84 oz. Mayonnaise
- 1 Tarragon Sprig
- 2 Brioche Buns
- ½ fl. oz. Brewpub Style Mustard
- 1 ½ oz. Sliced Cheddar Cheese
- ½ oz. Baby Arugula
- 2 Russet Potatoes
- ½ oz. Crumbled Bacon

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 10 oz. Ground Turkey

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23555

*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
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and generously coat with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

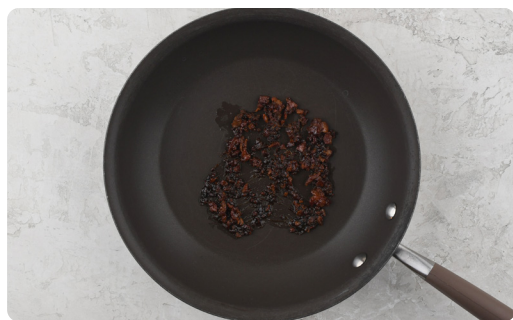


1. Roast the Fries

- Cut **potatoes** into ¼"-thick fries and pat dry. Place fries on prepared baking sheet and spray generously with cooking spray. Season with ¼ tsp. **salt** and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until lightly browned, 25-30 minutes, tossing fries once halfway through.
- While fries roast, continue recipe.

Customize It Instructions

- If using **ground pork**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil. Cook until patties reach minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil. Cook until patties reach minimum internal temperature, 6-8 minutes per side.
- If using **Impossible burger**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil. Cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.



2. Candy the Bacon

- Place a medium non-stick pan over medium-high heat. Add **bacon** to hot, dry pan and cook until crisp, 2-3 minutes.
- Add **brown sugar** and stir often until sugar melts and coats bacon, 1-2 minutes.
- Remove from burner. Transfer bacon to a plate to cool.



3. Make Aioli and Form Burgers

- Stem and mince **tarragon**.
- In a mixing bowl, combine **mayonnaise**, tarragon, and a pinch of **salt** and **pepper**. Set aside.
- In another mixing bowl, combine **ground beef** and a pinch of salt and pepper. Form mixture into two equally-sized patties, about 5" in diameter.



4. Toast the Buns

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



5. Cook Burgers and Finish Dish

- Add **patties** to hot pan and cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Add **cheese** and cover. Let melt, 1-2 minutes.
- Plate dish as pictured on front of card, topping bottom **bun** with **mustard**, **arugula**, patty, **candied bacon**, and top bun. Serve **aioli** with **fries**. Bon appétit!