



Balsamic Rosemary Beef Burger

WITH TRUFFLE FRIES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

$\frac{2}{3}$ fl. oz. Balsamic Glaze
1 oz. Cream Cheese
2 Pretzel Buns
 $\frac{1}{4}$ fl. oz. Truffle Oil
 $\frac{1}{2}$ tsp. Garlic Salt
1 oz. Crème Fraiche
2 Russet Potatoes
 $\frac{1}{2}$ oz. Baby Arugula
1 Rosemary Sprig

Customize It Options

10 oz. Ground Beef
10 oz. Ground Turkey
10 oz. Ground Pork
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/23560

*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
- Set **cream cheese** and **crème fraiche** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Only half the **rosemary** is used in this recipe
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Fries

- Cut **potatoes** into ¼"-thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until lightly browned, 28-30 minutes, tossing once halfway through.
- Carefully remove from oven. Drizzle **truffle oil** (to taste) over fries and toss to coat evenly. *Fries will be hot! Use a utensil.*
- While fries roast, continue recipe.

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four equally-sized patties and stacking two to serve.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 3, cooking until patties reach minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 3, cooking until patties reach minimum internal temperature, 6-8 minutes per side.



2. Prepare the Ingredients

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



3. Cook the Patties

- Place a large non-stick pan over medium-high heat. Add **patties** to hot, dry pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner.
- While patties cook, continue recipe.



4. Toast the Buns

- Place **buns** directly on rack in hot oven and toast until warmed through, 1-2 minutes.
- Carefully remove from oven.



5. Make Rosemary Spread and Finish Dish

- Combine ½ tsp. **rosemary** (remaining is yours to use as you please!), softened **cream cheese**, softened **crème fraiche**, and a pinch of **salt** and **pepper** in another mixing bowl.
- Plate dish as pictured on front of card, topping bottom **bun** with **patty**, rosemary spread, **arugula**, **balsamic glaze**, and top bun. Bon appétit!