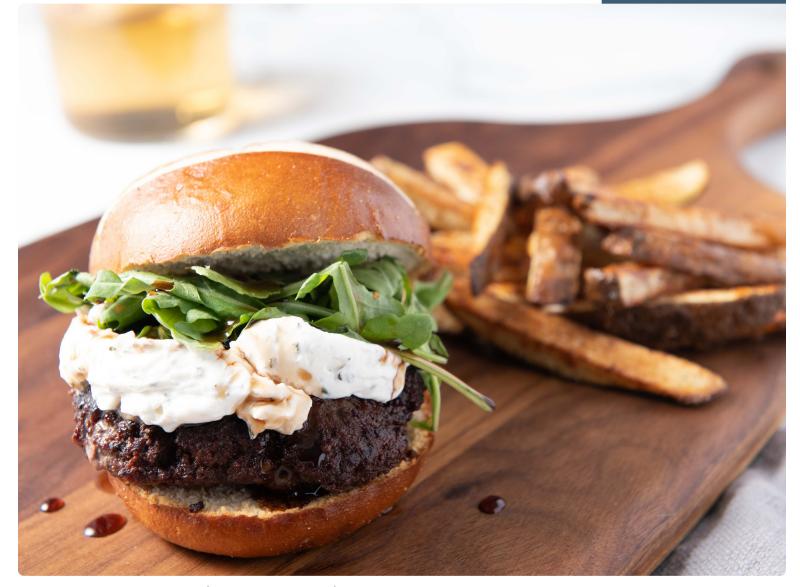


# **Balsamic Rosemary Beef Burger**

WITH TRUFFLE FRIES

## **Culinary Collection**



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Prep & Cook Time	Cook Within	You Will Need	Ingre
35-45 MIN	5 DAYS	Olive Oil, Salt, Pepper, Cooking	²∕₃ f
		Spray Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan	1 oz.
Difficulty Level INTERMEDIATE	Spice Level NOT SPICY		2 Pr
			1⁄4 f
			1/2 t
		<u>:</u>	1 oz.

#### **Minimum Internal Protein Temperature**

145°	Steak Pork	Lamb	Seafood				
160°	Ground Beef	Grou	Ground Pork				
165°	Chicken	Ground Turkey					
Past stock or park after cooking 3 minutes							

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.

#### edients

fl. oz. Balsamic Glaze z. Cream Cheese Pretzel Buns fl. oz. Truffle Oil tsp. Garlic Salt z. Crème Fraiche 2 Russet Potatoes 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

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

#### **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.



### 1. Roast the Fries

- Cut **potatoes** into 1⁄4"-thick fries. Pat dry.
- Place fries on prepared baking sheet and toss with 1 tsp. olive oil, 1/4 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.



#### 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!