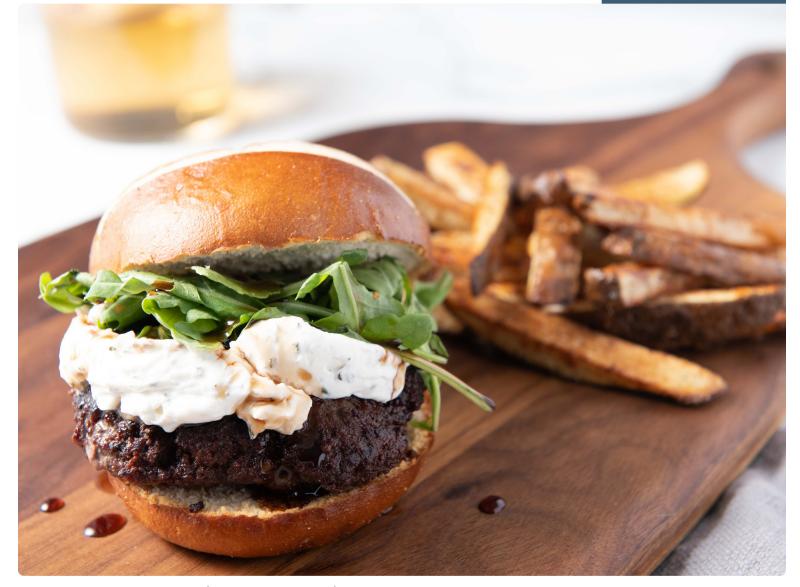


Balsamic Rosemary Beef Burger

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!