



# Spicy Italian-Style Cheeseburger

WITH ROASTED POTATOES

Meal Kit



**RACHAELRAY**  
RECIPE

## Prep & Cook Time

25-35 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Microwave-Safe Bowl, Large Non-Stick Pan

## Ingredients

10 oz. Ground Beef  
12 oz. Yukon Potatoes  
1 tsp. Italian Seasoning Blend  
1 Tbsp. Arrabbiata Pesto  
1 Rosemary Sprig  
1 ½ oz. Sliced Smoked Provolone  
2 Potato Rolls  
4 oz. Marinara Sauce

## Difficulty Level

INTERMEDIATE

## Spice Level

MILD

## 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.



*Delish!*

View nutritional information at [www.homechef.com/23605](http://www.homechef.com/23605)

\*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 sesame, 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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Italian seasoning, sauce**

## Rachael's Tip

Whenever I'm making and portioning burgers, I like to use the back of my hand as a guide to score the meat evenly. This allows me to make sure I have even shapes and sizes.



### 1. Prepare Ingredients and Form Patties

- Quarter **potatoes**.
- Mince **rosemary**.
- In a mixing bowl, combine **ground beef, pesto** (use less if spice-averse), and half the **Italian seasoning** (reserve remaining for sauce). Form into two equally-sized patties, about 5" in diameter, and season both sides with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Press thumb into center of each patty to form slight indentation.



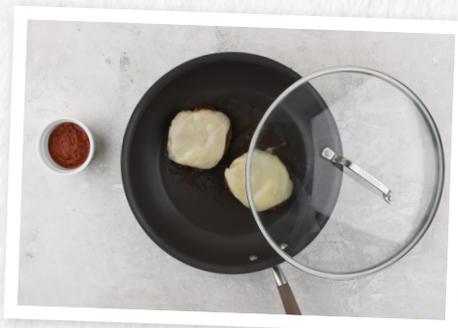
### 2. Roast the Potatoes

- Place **potatoes, rosemary, 2 tsp. olive oil,  $\frac{1}{4}$  tsp. salt,** and a pinch of **pepper** on prepared baking sheet. Spread into a single layer.
- Roast in hot oven until golden-brown and fragrant, 20-25 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.



### 3. Toast Rolls and Heat Sauce

- Place a large non-stick pan over medium heat.
- Add **rolls**, cut side-down, to hot, dry pan and cook until lightly toasted, 1-2 minutes.
- Remove from burner. Transfer rolls to a plate.
- Reserve pan; no need to wipe clean.
- While rolls toast, in a microwave-safe bowl, combine **marinara** and remaining **Italian seasoning**. Microwave, 30 seconds.
- Carefully remove from microwave.



### 4. Cook the Burgers

- Return pan used to toast rolls to medium-high heat and add 1 tsp. **olive oil**.
- Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- For the last 1-2 minutes of cooking, top each patty with 1 Tbsp. **marinara sauce** (reserve remaining for buns and dipping) and **cheese**. Cover with lid and cook until cheese has melted.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping each bottom **bun** with 1 Tbsp. reserved **marinara sauce** (reserve remaining for dipping), **patty**, and top bun. Serve remaining  $\frac{1}{4}$  cup sauce on the side for dipping. Buon appetito!