



Fig and Goat Cheese Fondue Beef Burger

WITH ROSEMARY FRIES

Culinary Collection



Prep & Cook Time

35-45 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

2 Russet Potatoes
1 oz. Goat Cheese
2 Brioche Buns
1 oz. Cream Cheese
.95 oz. Ketchup Cup
½ oz. Baby Arugula
1 Rosemary Sprig
1 tsp. Garlic Pepper
1 Tbsp. Fig Spread
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/23910

*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 cooking spray
- Ingredient(s) used more than once: **garlic pepper**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Fries

- Cut **potatoes** into ½"-thick fries and pat dry.
- Stem and mince **rosemary**.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and **garlic pepper** (reserve a pinch for sauce). Spread into a single layer.
- Roast in hot oven, 15 minutes.
- Carefully remove from oven. Season with ½ tsp. rosemary and flip fries.
- Roast again in hot oven until fries are browned, 10-15 minutes.
- 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. Toast the Buns

- Place a large non-stick pan over medium-high heat.
- Add **buns** to hot, dry pan and toast until browned, 1-3 minutes.
- Transfer to a plate. Keep pan over medium-high heat.



3. Cook the Patties

- Form **ground beef** into two patties, about 5" in diameter, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- 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.



4. Make the Cheese Sauce

- In a microwave-safe bowl, combine **cream cheese**, **goat cheese**, 2 tsp. **water**, a pinch of **salt**, and remaining **garlic pepper**. Microwave until heated through, 15-30 seconds.
- Carefully remove from microwave. *If not warm enough, remove from microwave, stir, then microwave again until warm, 15-30 seconds.*
- Whisk or stir vigorously until smooth. *If too thick, add additional 1-2 tsp. water until desired consistency is reached.*



5. Make Fig Sauce and Finish Dish

- In a mixing bowl, combine **ketchup**, **fig spread**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping bottom **bun** with fig sauce, **patty**, **cheese sauce**, **arugula**, and top bun. Bon appétit!