



NUTRITION *per serving* 89g carbohydrates 30g fat 66g protein 2954mg sodium | soy-free, nut-free



Calories
900



Prep & Cook Time
35-45 min.



Cook Within
5 days



Difficulty
Intermediate



Spice Level
Not Spicy

IN YOUR BOX

- 1 Red Onion
- 1 Tomato
- 2 Russet Potatoes
- 1 tsp. Seasoning Salt
- 12 oz. Ground Beef
- 1 tsp. Worcestershire Sauce
- 3 American Cheese Slices
- 2 Brioche Buns
- ¼ oz. Baby Arugula
- 6 Pickle Slices

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- 2 Baking Sheets
- Mixing Bowl
- Grill Pan or Outdoor Grill

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HOME CHEF

MEMORIAL DAY SPECIAL

“Juicy Lucy” Stuffed Beef Burger

With American cheese and seasoned salt fries

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Prepare two baking sheets with foil and cooking spray
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- For extra-crispy **fries**, place **potatoes** in a bowl and cover with cold water, rinse, and thoroughly pat dry to remove excess starch before baking.
- When making **patties**, be sure to form a tight seal around **cheese** so it stays inside **burger** while cooking.

FROM THE CHEF

Prevent cheese “leakage” during cooking by forming a crater in lower patty half for cheese to rest in. This allows space around the edges for second patty to form a good seal.

Did you know...

Two bars in south Minneapolis claim to be the inventors of the *Juicy Lucy*, or *Jucy Lucy*, depending on whose version you buy. President Obama even (unwittingly, perhaps) took sides on the matter when he stopped into one of the establishments for the signature burger, prompting the other bar to tweet him a personal invitation.



Prepare the Ingredients

Peel **onion** and slice into $\frac{1}{4}$ " rounds. Slice **tomato** into $\frac{1}{4}$ " rounds. Cut **potatoes** lengthwise into thick wedges.



Bake the Fries

On prepared baking sheet, toss **potato wedges** with 2 tsp. **olive oil**, **seasoning salt**, and a pinch of **salt and pepper**. Bake 28-30 minutes, flipping halfway through, until golden brown and fork tender. Remove from oven, let cool for 5 minutes on pan so they get crispy, and transfer to a plate.



Make Burger Patties

While fries are baking, combine **beef**, **Worcestershire sauce**, and $\frac{1}{4}$ tsp. each of **salt and pepper** in a mixing bowl. Mix well and form into four equal-sized patties (about $\frac{1}{2}$ " thick and 4" in diameter). Quarter **cheese slices** and divide between the middle of two **burger patties**. Place remaining patties on cheese-topped patties and seal edges by pinching lightly. A *tight seal helps cheese stay in burger while cooking*.



Cook the Burgers

Warm a grill pan or outdoor grill to medium-high heat and lightly coat with **cooking spray**. Grill **burgers** on one side 5-6 minutes, flip, and cook another 5-6 minutes, or until burgers reach a minimum internal temperature of 160 degrees. *Cheese may leak from burgers. Don't worry, they're still delicious!*



Toast the Buns

Place **buns** on second prepared baking sheet, and bake until warm, about 3-4 minutes. *Alternatively, you can place buns directly on grill pan or outdoor grill to save dirtying another dish.*



Plate the Dish

Place toasted **bun** on a plate. Top bottom bun with **arugula**, **red onion**, and **tomato slices**. Place **burger** on top and crown with top bun. Arrange a pile of **potato wedges** and **pickles** on the side. *A note of caution: Before biting into burger, be aware that cheese inside is very hot! We like to slice ours in half to cool it down.*