



# One-Pan Hawaiian-Style Teriyaki Beef Burger

WITH PINEAPPLE AND BACON

4-Serving  
Family Meal



### Prep & Cook Time

25-35 MIN

### Cook Within

5 DAYS

### You Will Need

Pepper  
Mixing Bowl, Large Non-Stick Pan

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Ingredients

- 1/2 tsp. Garlic Salt
- 4 Brioche Buns
- 2 fl. oz. Teriyaki Glaze
- 2 fl. oz. Garlic Aioli
- 1 oz. Baby Arugula
- 4 Pineapple Slices
- 1 oz. Crumbled Bacon
- .406 fl. oz. Soy Sauce
- 16 oz. Ground Beef

### 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.

View nutritional information at [www.homechef.com/24805](http://www.homechef.com/24805)

\*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



### 1. Toast the Buns

- Place a large non-stick pan over medium-high heat.
- Add **buns** to hot, dry pan, cut-side down. Toast until golden brown, 1-2 minutes.
- Work in batches, if necessary.
- Remove from burner. Transfer buns to a plate. Reserve pan; no need to wipe clean.



### 2. Glaze the Pineapple

- Return pan used to toast buns to low heat.
- Drain **pineapple**. Add pineapple to hot pan and cook until lightly golden on both sides, 1-2 minutes per side.
- Remove from burner.
- Stir in **teriyaki glaze** and flip until coated. Transfer pineapple slices to a plate and set aside.
- Wipe pan clean and reserve.



### 3. Form the Patties

- In a mixing bowl, combine **ground beef, bacon, soy sauce, garlic salt**, and ¼ tsp. **pepper**.
- Form mixture into 4 equally-sized patties, 5" in diameter.



### 4. Cook the Burgers

- Return pan used to glaze pineapple to medium heat. Add **patties** to hot, dry pan and cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **buns** with **garlic aioli, burger, glazed pineapple, arugula** and top buns. Bon appétit!