



In your box

- ¼ oz. Cilantro
- 2 Russet Potatoes
- 1 Roma Tomato
- 1 Shallot
- 1 Lime
- 10 oz. Ground Beef
- 1 oz. Mayonnaise
- 1 tsp. Chipotle Powder
- 2 Brioche Buns
- 2 oz. Shredded Oaxacan Cheese



Customer Favorite

Acapulco Beef Burger

with fresh pico de gallo and cilantro-lime fries

NUTRITION per serving—Calories: 1017, Carbohydrates: 89g, Fat: 53g, Protein: 47g, Sodium: 1617mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutritional information may vary if you selected turkey as your protein

Prep & Cook Time
45-55 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1

Start the Fries

- Cut **potato** into ¼" sticks.
- Place potato sticks on prepared baking sheet and toss with 2 ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven until lightly browned, 20 minutes, carefully tossing fries halfway through.
- Remove from oven *Fries will finish cooking in a later step.*
- While fries bake, prepare ingredients.



2

Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Peel and halve **shallot**. Cut into ½" dice.
- Zest **lime**, halve, and juice.
- Mince **cilantro**, leaves and stems.
- In a mixing bowl, combine **mayonnaise** and half the **chipotle powder**. Taste, and add remaining chipotle powder if desired. Set aside.
- Form **ground beef** into two patties, 5" in diameter. Season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Make Pico de Gallo and Finish Fries

- Combine **tomato**, **shallot** (to taste), 1 tsp. **lime juice**, half the **cilantro** (reserve remaining for fries), ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl. Set aside.
- After **fries** have cooked 20 minutes, remove from oven and carefully toss again. Bake until golden brown, 18-20 minutes.
- Garnish baked fries with **lime zest** (to taste) and remaining cilantro (to taste).



4

Toast Buns and Cook Burgers

- Heat a large non-stick pan over medium heat. Place **buns**, cut side down, in hot, dry pan and cook until lightly toasted, 2-3 minutes.
- Remove buns and keep pan over medium heat. Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- *If using turkey, cook until turkey reaches a minimum internal temperature of 165 degrees, 6-8 minutes.*
- Remove pan from burner. Divide **cheese** between each burger and cover pan to melt cheese, 2-3 minutes.



5

Assemble the Burgers

- Plate dish as pictured on front of card, spreading **chipotle mayonnaise** (to taste) on bottom **bun** and topping with **burger patty** and **pico de gallo**. Bon appétit!