



In your box

- 3 oz. Elbow Macaroni
- 2 oz. Smoked Gouda Slices
- 1 Celery Stalk
- 10 oz. Ground Beef
- 1 ½ oz. Mayonnaise
- 1 Tbsp. Grainy Mustard
- 2 Potato Buns
- 1 ½ oz. BBQ Sauce
- 8 Dill Pickle Slices
- ½ oz. Crispy Fried Onions



BBQ Gouda Juicy Lucy

with cheesy center and macaroni salad

NUTRITION per serving—Calories: 1041, Carbohydrates: 83g, Fat: 57g, Protein: 46g, Sodium: 1853mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredient

**Nutritional information may vary if you selected 20 oz. ground beef*

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ☐ ☐ ☐
Not Spicy

① You will need

Salt, Pepper

Small Pot, Colander, Mixing Bowl, 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!

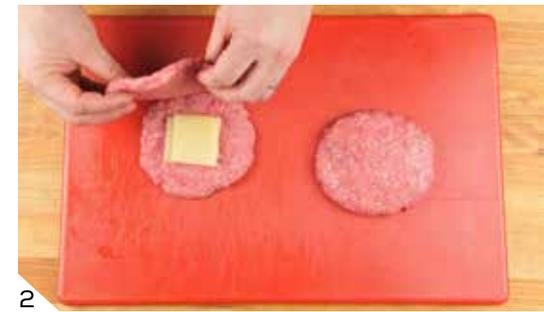
- Bring a small pot of **water** to a boil
- Thoroughly rinse produce and pat dry



1

Cook Pasta and Prepare Ingredients

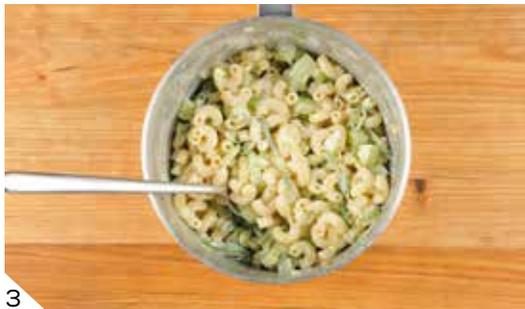
- Once water is boiling, add **macaroni** and cook until al dente, 7-9 minutes.
- Drain macaroni in a colander, shaking off excess water. Rinse pot with cold water to cool and reserve.
- While macaroni cooks, quarter **cheese slices**.
- Trim ends off **celery** and cut into ¼" dice.



2

Form the Burgers

- Combine **ground beef**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Form into four equally-sized patties.
- *If using 20 oz. ground beef, combine with ½ tsp. salt and a pinch of pepper.*
- Divide **cheese** between two patties. Place remaining patties on cheese-topped patties and seal edges by pinching lightly. *A tight seal helps cheese stay in patties while cooking.*



3

Make the Macaroni Salad

- Return macaroni to pot it was cooked in along with **celery**, **mayonnaise**, **mustard**, and a pinch of **salt** and **pepper**. Stir until coated and set aside.



4

Toast the Buns

- Place a large non-stick pan over medium-high heat. Place **buns** in hot pan, cut side down. Toast until golden brown, 1-2 minutes.
- Remove from pan. Keep pan over medium-high heat.



5

Cook the Burgers

- Place **patties** in hot pan. Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, covering pan once patties are flipped. *Cheese may leak from burgers. Don't worry, they're still delicious!*
- *If using 20 oz., cook over medium heat, 8-10 minutes per side, covering pan once patties are flipped.*
- Coarsely crush **crispy onions**.
- Plate dish as pictured on front of card, smearing **bottom bun** with **BBQ sauce** and topping with **patties**, **pickles**, and crushed crispy onions. Bon appétit!