



In your box

- ¼ oz. Parsley
- 4 fl. oz. Light Cream
- 2 Garlic Cloves
- 2 Russet Potatoes
- 1 Red Onion
- 1 ½ oz. Thousand Island Dressing
- ½ tsp. Smoked Paprika
- 10 oz. Ground Beef
- 2 Brioche Buns
- 1 oz. Shredded Swiss Cheese



Swiss Fondue Burger

with parsley fries and smoky dipping sauce

NUTRITION per serving—Calories: 953, Carbohydrates: 81g, Fat: 50g, Protein: 42g, Sodium: 1648mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium Non-Stick Pan,
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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **parsley**
- Only half the **cream** is used in this recipe



1

Prepare Ingredients and Make Dipping Sauce

- Stem and mince **parsley**.
- Mince **garlic**.
- Cut **potatoes** into ½” sticks.
- Halve and peel **onion**. Slice halves into thin strips.
- Combine **Thousand Island dressing**, **smoked paprika**, half the parsley (reserve remaining for fries), and garlic (to taste) in a mixing bowl. Set aside.



2

Bake the Fries

- Place **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil**.
- Spread into a single layer and bake in hot oven, 20 minutes.
- Flip fries and bake until golden brown, 12-18 minutes.
- Season baked fries with ¼ tsp. **salt** and a pinch of **pepper**.
- While fries bake, make onion jam.



3

Make the Onion Jam

- Place a medium non-stick pan over medium-low heat.
- Add 1 tsp. **olive oil**, **onion**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until soft and evenly browned, 12-15 minutes.
- Stir in 2 Tbsp. **water** and cook until sweet and jammy, 3-5 minutes.
- While onion cooks, make burgers.



4

Make the Burgers

- Place a large non-stick pan over medium-high heat.
- Form **ground beef** into two 4”-diameter patties and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Add 1 tsp. **olive oil** and patties to hot pan. Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Remove burgers to a plate.
- Wipe pan clean and reserve.



5

Toast Buns and Make Fondue

- Return pan used to cook burgers to medium heat and spray with **cooking spray**. Add **buns**, cut side down, to hot pan. Toast until golden brown, 1 minute.
- Remove buns to a plate. Return pan to medium-low heat. Add half the **cream** and a pinch of **salt** to hot pan. Bring to a boil, 1-2 minutes.
- Immediately remove pan from burner. Stir in **cheese** until melted.
- Plate dish as pictured on front of card, placing **burger** on bottom bun and topping with fondue and **onion jam**. Garnish **fries** with remaining **parsley**. Bon appétit!