



# One-Pan Beef Cheeseburger-Style Salad

WITH BACON

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl, Large Non-Stick Pan

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Ingredients

- 1 Roma Tomato
- 1 tsp. Buttermilk-Dill Seasoning
- 1 Romaine Heart
- 1 oz. Shredded Cheddar Cheese
- 1 oz. Crumbled Bacon
- 1½ oz. Thousand Island Dressing
- **Customize It Options**
- 10 oz. Ground Beef
- 10 oz. Ground Turkey
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/40359](http://www.homechef.com/40359)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry

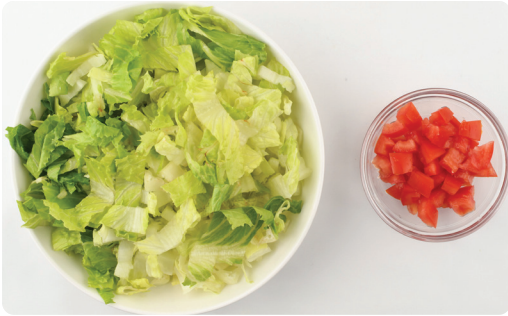
## Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, break up until turkey reaches minimum internal temperature, 6-8 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 1. Cook the Ground Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef**, **buttermilk-dill seasoning**, and a pinch of **salt** to hot pan.
- Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Remove from burner. Transfer ground beef to a plate.
- While ground beef cooks, continue recipe.



### 2. Prepare the Ingredients

- Hold **romaine heart** at root end and coarsely chop.
- Core **tomato** and cut into 1/2" dice.



### 3. Crisp Bacon, Make Dressing, and Assemble Salad

- Line a microwave-safe plate with a paper towel. Evenly spread **bacon** on towel-lined plate. Microwave until crisp, 1-2 minutes.
- Carefully remove from microwave.
- In a mixing bowl, combine **dressing**, 1 Tbsp. **water**, and 1/4 tsp. **salt**.
- Add **tomatoes**, **romaine**, and a pinch of salt and **pepper** to bowl with dressing and toss until fully coated.



### 4. Finish the Dish

- Plate dish as pictured on front of card, topping dressed **salad** with **ground beef**, **cheese**, and crisped **bacon**. Bon appétit!