



In your box

- 1 tsp. Italian Seasoning Blend
- 2 Russet Potatoes
- 2 Potato Buns
- .84 oz. Mayonnaise
- 1 Tbsp. Basil Pesto
- 1 Beefsteak Tomato
- 1 Red Onion
- 1 ½ oz. Mozzarella Slices

Customize It Options

- 10 oz. Ground Beef
- 4 oz. Bacon
- 20 oz. Ground Beef—Double Portion
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, eggs, wheat

You will need

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



Customer Favorite

Caprese Burger

with Italian-seasoned potatoes

NUTRITION per serving—Calories: 973, Carbohydrates: 84g, Fat: 52g, Protein: 44g, Sodium: 1684mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef.
- If using 20 oz. **ground beef**, follow same instructions as 10 oz. ground beef in Step 2, forming into four 4"-diameter patties. Follow same instructions as 10 oz. ground beef in Step 4, halving cheese slices to add cheese to all four patties, if desired. Serve burgers as double-deckers, if desired.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Top burgers with bacon.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast Potatoes and Prepare Ingredients

- Quarter **potatoes** lengthwise. Cut into ½" pieces.
- Place potato pieces on prepared baking sheet and toss with 1 tsp. **olive oil**, **Italian seasoning**, ½ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning onto potatoes.
- Spread into a single layer and roast in hot oven until lightly browned and fork-tender, 28-30 minutes.
- While potatoes roast, halve and peel **onion**. Cut halves into ¼" slices.
- Core **tomato** and cut into ¼" rounds.



2

Caramelize Onion and Toast Buns

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **onion** to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add water, 1 Tbsp. at a time.*
- Transfer onions to a plate and season with a pinch of **salt**. Wipe pan clean and reserve.
- While onion cooks, halve **buns**, if necessary. Place buns, cut side down, directly on oven rack and toast until lightly browned, 2-3 minutes.



3

Make Pesto-Mayo and Form Patties

- Combine **pesto** and **mayonnaise** in a mixing bowl. Set aside.
- Form **ground beef** into two 4"-diameter patties. Season both sides with ¼ tsp. **salt**.



4

Cook the Burgers

- Return pan used to cook onion to medium heat and add 2 tsp. **olive oil**. Add **patties** to hot pan and cook until burgers reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Place **cheese** on burgers and rest until cheese melts.



5

Finish the Dish

- Plate dish as pictured on front of card, smearing **pesto-mayo** on **bottom bun** and topping with **burger**, **caramelized onions**, **tomato**, and top bun. Bon appétit!