Staff Pick

Japanese BBQ Burger
with smoky potato wedges

NUTRITION per serving—Calories: 935, Carbohydrates: 91g, Fat: 47g, Protein: 38g, Sodium: 1835mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

In your box
10 oz. Ground Beef
1 oz. Mayonnaise
4 oz. Slaw Mix
2 Buns
2 Russet Potatoes
2 tsp. Chile and Cumin Rub
1 ½ oz. BBQ Sauce
1 fl. oz. Teriyaki Glaze
1 tsp. Sriracha
Roast the Potatoes

- Cut potatoes into ½” wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. olive oil, chile and cumin rub, and a pinch of salt and pepper. Massage oil into potatoes.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- Flip, and roast until browned and tender, 10-15 minutes.
- While potatoes roast, make slaw and sauce.

Make the Slaw and Sauce

- Combine slaw mix, mayonnaise, 1 tsp. olive oil, and Sriracha (to taste) in a mixing bowl. Set aside.
- In another mixing bowl, combine teriyaki glaze and BBQ sauce. Set aside.

Make the Burgers

- Place a large non-stick pan over medium heat and add 2 tsp. olive oil.
- Form ground beef into two patties, 4” in diameter. Season both sides with a pinch of salt and pepper.
- Add patties to hot pan and cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove burgers to a plate and tent with foil.

Toast the Buns

- Halve buns if necessary.
- Place buns directly on oven rack in hot oven and bake until lightly toasted, 2-3 minutes.

Finish the Dish

- Plate dish as pictured on front of card, spreading sauce on bottom bun and topping with burger, slaw, and top bun. Bon appétit!