



In your box

- 1 Tbsp. Roasted Red Pepper Pesto
- 2 Potato Buns
- 1 oz. Mayonnaise
- ½ oz. Baby Arugula
- 12 oz. Ground Turkey
- 2 Russet Potatoes
- 1 oz. Shredded Asiago Cheese
- 1 ½ oz. Mozzarella Slices



Mozzarella Stuffed Turkey Burger

with roasted red pepper pesto and Asiago potato wedges

NUTRITION per serving—Calories: 925, Carbohydrates: 69g, Fat: 47g, Protein: 51g, Sodium: 1498mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected antibiotic-free ground beef as your protein*

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

👑 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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1 Start the Potatoes

- Cut **potatoes** into ½" wedges.
- Place potato wedges on one half of prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until beginning to brown, 14-16 minutes.
- Flip wedges and sprinkle on **Asiago cheese**. *Potatoes will finish cooking in a later step.*
- While potatoes roast, make patties.



2 Make the Patties

- In a mixing bowl, combine **ground turkey**, ¼ tsp. **salt**, and a pinch of **pepper**. Form into four equal-sized patties, about ½" thick and 4" in diameter.
- *If using ground beef, follow same instructions.*
- Fold **mozzarella slices** in half, then fold again. Divide cheese between two patties. Place remaining patties on top of cheese-topped patties and seal edges by pinching lightly. *A tight seal helps cheese stay in burger while cooking.*



3

Sear the Burgers

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **burger patties** to hot pan and sear undisturbed until brown, 2-3 minutes per side.
- Remove from burner.



4

Finish the Burgers and Potatoes

- Transfer seared **burger patties** to empty half of prepared baking sheet and season with a pinch of **salt**.
- Wipe pan clean and reserve.
- Roast again until **potatoes** are browned and tender and **patties** reach a minimum internal temperature of 165 degrees, 10-12 minutes.
- *If using ground beef, roast until burgers reach a minimum internal temperature of 160 degrees, 8-10 minutes.*
- While potatoes and burgers roast, toast buns.



5

Toast Buns and Make Pesto-Mayo

- Return pan used to sear burgers to medium-high heat. Working in batches if necessary, add **buns**, cut-side down, to dry, hot pan and toast until lightly browned, 2-3 minutes.
- In another mixing bowl, combine **mayonnaise** and **pesto**.
- Plate dish as pictured on front of card, spreading pesto-mayo on bottom bun and topping with **burger**, **arugula**, and top bun. Bon appétit!