



#### In your box

- 8 oz. Cooked Red Potatoes
- ½ oz. Crispy Jalapeños
- 4 Slider Buns
- .84 oz. Chipotle Light Mayo
- 2 oz. Shredded Cheddar-Jack Cheese

#### Customize It Options

- 10 oz. Ground Beef
- 20 oz. Ground Beef—Double Portion
- 10 oz. Antibiotic-Free Ground Beef

## Jalapeño Popper Sliders

with potatoes

NUTRITION per serving—Calories: 845, Carbohydrates: 67g, Fat: 45g, Protein: 44g, Sodium: 1406mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**



## You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, Mixing Bowl, 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!

Ingredient(s) used more than once: **cheese**



### Form the Patties

- In a mixing bowl, combine **ground beef**, half the **cheese** (reserve remaining for topping sliders),  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**. Form mixture into four equal-sized patties, about  $\frac{1}{2}$ " thick.
- *If using 20 oz. ground beef, follow same instructions.*



### Cook the Potatoes

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **potatoes**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper** to hot pan and stir occasionally until lightly browned, 3-5 minutes.
- Remove from burner.



### Cook the Patties

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **patties** in hot pan and cook until browned and ground beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- *If using 20 oz. ground beef, follow same instructions and cook until beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.*
- Top patties with remaining **cheese** and cover pan until cheese is melted, 1-2 minutes.
- Remove from burner.
- While patties cook, cook potatoes.



### Finish the Dish

- Toast **buns** until golden brown, 1-2 minutes.
- Plate dish as pictured on front of card, spreading **chipotle mayonnaise** (to taste) on bottom bun and topping with **patties**, **crispy jalapeños** (to taste), and top bun. Bon appétit!