



In your box

- 1 ½ oz. Thousand Island Dressing
- 1 ½ tsp. Pot Roast Seasoning
- 4 Mini Naan Flatbreads
- ½ oz. Baby Arugula
- 3 oz. Shredded Mozzarella
- 2 tsp. Beef Demi-Glace
- 6 Dill Pickle Slices

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef



Mini Cheeseburger Flatbreads

with Thousand Island dressing

NUTRITION per serving—Calories: 848, Carbohydrates: 56g, Fat: 46g, Protein: 44g, Sodium: 1858mg.
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 an alternative protein as your customized option*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

📌 You will need

Olive Oil, Pepper

Baking Sheet, 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!

- Preheat the broiler
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Prepare the Pickles

- Coarsely chop **pickles**.
- *if using **steak strips**, separate into a single layer and pat dry. Season with a pinch of salt and pepper.*



3

Bake the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat-side up.
- Place baking sheet under broiler. Broil until beginning to brown around edges, 1-2 minutes.
- *Keep an eye on flatbreads, as they may burn easily under broiler.*
- Carefully, flip flatbreads and top evenly with **cheese**.
- Place baking sheet under broiler again until cheese is melted, 1-2 minutes.



2

Cook the Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pan and stir occasionally, breaking up with a spoon, until browned, 2-3 minutes.
- *If using **steak strips**, follow same instructions. If using **ground turkey**, stir occasionally, breaking up with a spoon, until browned, 4-5 minutes.*
- *Drain fat from pan, if desired.*
- Stir in **seasoning blend**, **demi-glace**, ¼ cup **water**, and a pinch of **pepper**. Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- *If using **steak strips** or **ground turkey**, follow same instructions.*



4

Finish the Dish

- Combine **Thousand Island dressing** with 1 Tbsp. **water** in a mixing bowl.
- Plate dish as pictured on front of card, topping **flatbread** with **ground beef** and **pickles**. Drizzle dressing over flatbread and garnish with **arugula**. Bon appétit!