



In your box

- ½ tsp. Seasoned Salt Blend
- 1 Shallot
- 8 oz. Cooked Sweet Potato Fries
- 2 Cheddar Cheese Slices
- 4 Slider Buns
- 1 fl. oz. Green Chili Aioli

Customize It Options

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



Green Chili & Cheddar Beef Sliders

with sweet potato fries

NUTRITION per serving—Calories: 864, Carbohydrates: 71g, Fat: 47g, Protein: 42g, Sodium: 1049mg.
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 
Spicy

📌 You will need

Olive Oil, Pepper

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!



Prepare Ingredients and Form Patties

- Trim and halve **shallot**. Thinly slice.
- Halve **cheese**.
- In a mixing bowl, combine **beef**, half the **seasoned salt** (reserve remaining for potatoes), and a pinch of **pepper**. Form into four equal-sized patties, about 3" in diameter.
- *If using **ground turkey**, follow same instructions.*



Make the Potatoes

- Return pan used to cook patties to medium-high heat and add 1 tsp. **olive oil**.
- Add **sweet potatoes** in a single layer to hot pan and flip occasionally until lightly browned, 3-5 minutes.
- Remove from burner and add remaining **seasoned salt** and a pinch of **pepper**.
- Wipe pan clean and reserve.



Cook the Patties

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **patties** to hot pan and cook undisturbed until browned, 3-4 minutes.
- Flip patties and add **shallot**. Stir shallot occasionally until softened, patties are browned, and ground beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes.
- Top patties with **cheese** and cover until cheese is melted, 30-60 seconds.
- Remove burgers and shallot to a plate. Wipe pan clean and reserve.
- *If using **ground turkey**, follow same instructions and cook times and cook until ground turkey reaches a minimum internal temperature of 165 degrees.*



Finish the Dish

- Return pan used to cook potatoes to medium heat and add **buns**, cut side down, to hot pan. Cook until toasted, 1-2 minutes.
- Plate dish as pictured on front of card, placing **patties** on buns and topping with **green chili aioli** (to taste), **shallot**, and top buns. Bon appétit!