



In your box

- 1 tsp. Buttermilk Dill Seasoning
- 1 Fuji Apple
- 8 oz. Slaw Mix
- 1 ½ fl. oz. Honey Mustard Dressing
- .7 oz. Diced Jalapeno Pepper
- .42 oz. Mayonnaise
- ½ oz. Grated Parmesan
- 2 oz. Sour Cream
- 4 Slider Buns

Customize It Options

- 4 oz. Bacon
- 10 oz. Ground Beef
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Pork
- 10 oz. Ground Turkey

You will need

- Olive Oil, Salt, Cooking Spray
- Large Non-Stick Pan, Baking Sheet,
- 3 Mixing Bowls



Parmesan Ranch Sliders

with apple slaw

NUTRITION per serving—Calories: 890, Carbohydrates: 71g, Fat: 49g, Protein: 40g, Sodium: 1527mg.
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

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: Parmesan

Customize It Instructions

- If using **antibiotic-free ground beef**, follow same instructions as regular ground beef.
- If using **ground pork**, follow same instructions as ground beef in Step 1 and Step 3, cooking until browned and pork reaches a minimum internal temperature of 160 degrees, 3-5 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Step 1 and Step 3, cooking until browned and turkey reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare Ingredients and Make Sauce

- Halve **apple** and remove core. Cut into thin slices.
- In a mixing bowl, combine **seasoning blend**, **mayonnaise**, **sour cream**, and half the **Parmesan** (reserve remaining for buns). Set aside.
- In another mixing bowl, combine **beef** and ¼ tsp. **salt**. Form into four equal-sized patties, about 3" in diameter.



2

Cook the Patties

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Place **patties** in hot pan and cook until browned and patties reaches a minimum internal temperature of 160 degrees, 3-5 minutes per side.
- *If using **bacon**, cook at the same time as patties. Line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Top patties with bacon after flipping.*



3

Toast the Buns

- Place **buns** on prepared baking sheet, cut-side down. Drizzle top halves of buns with 1 tsp. **olive oil** and sprinkle with remaining **Parmesan**. Place under broiler and toast until cheese is melted and golden brown, 60-90 seconds.
- *Keep an eye on buns as they brown quickly under the broiler.*



4

Toss Slaw and Finish Dish

- In another mixing bowl, toss **slaw mix**, **apple**, **dressing**, **jalapeños** (to taste), and ¼ tsp. **salt** until thoroughly combined.
- Plate dish as pictured on front of card, placing **patties** on bottom halves of **buns** and topping with **sour cream sauce** and top halves of buns. Bon appétit!