



In your box

- 2 Tbsp. Worcestershire Sauce
- ½ oz. Light Brown Sugar
- 1 Tbsp. Meatloaf Seasoning
- 4 Slider Buns
- 12 oz. Cooked Red Potatoes
- 1 ½ oz. Mozzarella Slices
- 1.9 oz. Ketchup Cup
- 1 ½ oz. BBQ Sauce

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- Large Non-Stick Pan, 2 Mixing Bowls, Medium Non-Stick Pan



Beef Meatloaf Sliders

with BBQ red potatoes

NUTRITION per serving—Calories: 884, Carbohydrates: 100g, Fat: 35g, Protein: 43g, Sodium: 1858mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Intermediate

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
- Ingredient(s) used more than once: **Worcestershire sauce**

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Steps 1 and 2, cooking into pork reaches a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, cooking into pork reaches a minimum internal temperature of 165 degrees, 5-8 minutes per side.
- If using **bacon**, 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. Follow same instructions as step 4, topping patties with bacon.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Halve **cheese** on an angle.
- In a mixing bowl, combine **ketchup**, **brown sugar**, and half the **Worcestershire sauce** (reserve remaining for patties). Set aside.
- In another mixing bowl, combine **beef**, **seasoning blend**, and remaining Worcestershire sauce. Form into four equal-sized patties, about 3" in diameter.



2

Cook the Burgers

- Place a large non-stick pan over medium heat. Add **patties** to hot pan. Cook undisturbed until browned, 3-4 minutes.
- Flip patties, and top with **cheese**. Cover, and cook until cheese is melted and beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes.
- Transfer burgers to a plate. Wipe pan clean and reserve.
- While patties cook, cook potatoes.



3

Make the Potatoes

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes**, **BBQ sauce**, and a pinch of **salt** to hot pan. Stir occasionally until sauce is slightly reduced and coats potatoes, 2-3 minutes.
- Remove from burner.



4

Toast Buns and Finish Dish

- Return pan used to cook patties to medium heat and add **buns**, cut-side down, to hot pan. Cook until toasted, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, smearing **ketchup-Worcestershire sauce** on bottom buns and topping with **patties** and top buns. Bon appétit!