



#### In your box

- .84 oz. Mayonnaise
- 1 oz. Crumbled Bacon
- ½ tsp. Seasoned Salt Blend
- 8 oz. Cooked Red Potatoes
- 1 oz. Caramelized Onions
- 2 Potato Buns
- 1 ½ oz. Swiss Cheese Slices

#### Customize It Options

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

\*Contains: milk, eggs, wheat

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Bacon and Swiss Burger

with red potatoes

NUTRITION per serving—Calories: 841, Carbohydrates: 56g, Fat: 48g, Protein: 46g, Sodium: 1504mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



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### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, **seasoned salt**, 1 tsp. **olive oil**, and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground beef** into two patties, about 4" in diameter. Season both sides with ¼ tsp. **salt**, and a pinch of pepper.
- *If using **ground turkey**, follow same instructions. If using **20 oz. ground beef**, form into four patties and follow same instructions.*



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### Finish the Dish

- Place **buns** on hot grill, cut side down, and cook until lightly charred, 30-60 seconds.
- Remove buns from grill.
- Carefully open **grill bag** and scoop out **potatoes**.
- Plate dish as pictured on front of card, spreading **mayonnaise** on bottom bun and topping with **burger**, **caramelized onions**, and top bun. Bon appétit!



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### Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are heated through, 8-10 minutes.
- While potatoes cook, place **patties** on grill and cook until lightly charred on one side, 3-4 minutes.
- Flip patties, and top each with **bacon**. Grill until beef reaches a minimum internal temperature of 160 degrees, 4-5 minutes.
- Top patties with **cheese** and remove from grill.
- *If using **20 oz. ground beef**, grill four burgers, follow same instructions and halving cheese for four patties. If using **ground turkey**, follow same instructions, after flipping grilling until turkey reaches a minimum internal temperature of 165 degrees, 4-5 minutes.*

### Indoor Instructions

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Form **ground beef** into two patties, about 4" in diameter. Season both sides with a pinch of **salt** and **pepper**. Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil**, **seasoned salt**, and a pinch of salt and pepper. Massage oil and seasoning onto potatoes. Spread into a single layer. Roast in hot oven until browned and tender, 12-14 minutes. While potatoes roast, place a large non-stick pan over medium-high heat and add 1 tsp. olive oil. Add patties to hot pan and cook until lightly charred on one side, 3-4 minutes. Flip patties, and top each with **bacon**. Cook until beef reaches a minimum internal temperature of 160 degrees, 4-5 minutes. Top with **cheese** for last 2 minutes of cooking. Remove from burner. Place **buns** directly on rack in hot oven and bake until warm and lightly toasted, 3-4 minutes. Spread **mayonnaise** on bottom buns. Plate dish as pictured on front of card, topping bottom bun and mayonnaise with **burger**, **caramelized onions**, and top bun. Bon appétit!