



In your box

- 1 oz. Queso Fresco
- 1 ½ oz. Mozzarella Slices
- 2 oz. Chopped Green Hatch Chiles
- 5 oz. Corn Kernels
- 2 Potato Buns
- 3 oz. Pepper and Onion Mix

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Hatch Chile Pork Burger

with elotes-style corn

NUTRITION per serving—Calories: 812, Carbohydrates: 56g, Fat: 44g, Protein: 50g, Sodium: 1650mg.

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

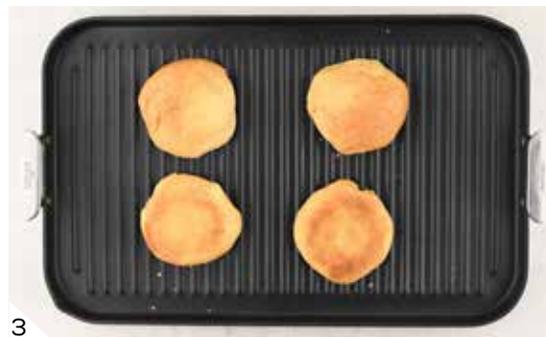
Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **pepper and onion mix**, **corn**, 1 Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground pork** into two equally-sized patties and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **ground beef** or **ground turkey**, follow same instructions.*



3

Finish the Dish

- Place **buns**, cut side down, on hot grill and toast, 1-2 minutes.
- Plate dish as pictured on front of card, placing **patties** in buns and topping **vegetables** with **queso fresco**. Bon appétit!



2

Grill the Meal

- Place grill bag on hot grill and cook until tender, 15-18 minutes, flipping halfway through.
- Place **pork patties** on grill and cook until patties reach a minimum internal temperature of 160 degrees, 4-5 minutes per side.
- Top patties with **hatch chiles** (use less if spice averse) and **mozzarella**. Cook until mozzarella is melted, 1-2 minutes.
- *if using **ground beef**, follow same instructions. If using **ground turkey**, place turkey patties on grill and cook until patties reach a minimum internal temperature of 165 degrees, 5-6 minutes per side. Then follow same instructions.*

For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and **cooking spray**. Place **pepper and onion mix**, **corn**, 1 Tbsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** on prepared baking sheet and toss to coat. Spread into a single layer and roast in hot oven until tender, 12-15 minutes. While vegetables roast, form **ground pork** into two equally-sized patties and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat and add 1 tsp. olive oil. Add patties to hot pan. Cook until lightly charred and pork reaches a minimum internal temperature of 160 degrees, 5-6 minutes per side. Top patties with **hatch chiles** (use less if spice averse) and **mozzarella**. Cook until mozzarella is melted, 1-2 minutes. Remove patties from pan and wipe clean. Return to heat and place **buns**, cut side down, on hot pan and toast, 1-2 minutes. Follow same instructions for plating.