



#### In your box

- 1 oz. Crispy Fried Onions
- 1 tsp. Chimichurri Seasoning
- 1 ½ oz. Mozzarella Slices
- 8 oz. Cooked Red Potatoes
- 2 Pretzel Buns
- 2 fl. oz. Marinara Sauce
- 1 oz. Pepperoni

#### Customize It Options

- 12 oz. Ground Pork
- 12 oz. Ground Turkey
- 24 oz. Ground Pork–Double Portion
- 10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, wheat

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Grilled Pizza Burger

with herb potatoes

NUTRITION per serving—Calories: 898, Carbohydrates: 63g, Fat: 48g, Protein: 53g, Sodium: 1744mg.

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

6 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**, **chimichurri seasoning**, and 1 tsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground pork** into two equally-sized patties. 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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### Grill the Meal

- Place grill bag, window side up, on hot grill and cook until **potatoes** are warmed through, 15-18 minutes. *Do not close grill; heat from a closed grill will cause grill bag window to melt.*
- Add **patties** to hot grill and cook until patties reach a minimum internal temperature of 160 degrees, 6-8 minutes per side.
- *If using **ground turkey**, cook until patties reach a minimum internal temperature of 165 degrees, 7-9 minutes per side. If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef.*



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### Finish the Meal

- Plate dish as pictured on front of card, spreading **marinara** on **bottom bun** and placing **patty** on top. Top patty with **cheese**, **pepperoni**, and **top bun**. Garnish **potatoes** with **crispy onions**. Bon appétit!

### For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Thoroughly rinse any fresh produce and pat dry. Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil** and **chimichurri seasoning**. Spread into a single layer and roast in hot oven until tender, 10-12 minutes. While potatoes cook, form **ground pork** into two equally-sized patties. Season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat. Add 2 tsp. olive oil and patties to hot pan and cook until patties reach a minimum internal temperature of 160 degrees, 6-8 minutes per side. Follow same instructions for plating. Bon appétit!