



In your box

- 16 oz. Cooked Red Potatoes
- 2 Potato Buns
- 1 tsp. Seasoned Salt Blend
- ½ oz. Baby Arugula
- 1 oz. Shaved Parmesan
- 1 ½ oz. Caesar Dressing

Customize It Options

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

HOME CHEF
Fresh
AND **EASY**

Oven-Ready

Grilled Caesar Turkey Burger with arugula and seasoned potatoes

NUTRITION per serving—Calories: 840, Carbohydrates: 71g, Fat: 38g, Protein: 47g, Sodium: 1806mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

25-35 min.

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse **arugula** and pat dry.
- Form **turkey** into two patties, about 5" in diameter. Season both sides with ¼ tsp. **salt** and a pinch of **pepper** and drizzle with 1 tsp. **olive oil**.
- *If using **ground beef**, follow same instructions.*
- Place **potatoes**, **seasoned salt**, and 1 Tbsp. olive oil in provided grill bag. Roll open end of bag to seal and gently shake to mix.



2

Grill the Meal

- Place grill bag, window side up, on hot grill and cook until **potatoes** are warmed through, 16-18 minutes. *Do not close grill; heat from a closed grill will cause grill bag window to melt.*
- While grill bag cooks, place **patties** on hot grill. Cook until patties reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- *If using **ground beef**, place patties on hot grill. Cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.*
- Transfer patties to a plate.



3

Toast Buns and Finish Dish

- Place **buns** on hot grill, cut side down, and toast, 30-60 seconds.
- Carefully, open grill bag and scoop out **potatoes**.
- Plate dish as pictured on front of card, placing **burger** on bottom bun and topping with **Parmesan**, **arugula**, **dressing**, and top bun. Bon appétit!

For a Rainy Day...

- *If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Form turkey into two patties, about 5" in diameter. 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 burgers reach a minimum internal temperature of 165 degrees, 6-8 minutes per side. Transfer patties to a plate. Wipe pan clean and keep over medium heat. Place buns on pan, cut side down, and toast, 30-60 seconds. While patties cook, toss potatoes, seasoned salt, and 1 Tbsp. olive oil on prepared baking sheet. Spread into a single layer. Roast potatoes in hot oven until warmed through and browned in places, 10-15 minutes. Plate dish as pictured on front of card, placing burger on bottom bun and topping with Parmesan, arugula, dressing, and top bun. Bon appétit!*