



In your box

- 1 ½ oz. Swiss Cheese Slices
- 3 fl. oz. Sweet Vidalia Onion Dressing
- 4 oz. Sliced Cremini Mushrooms
- ½ tsp. Garlic Salt
- 2 Brioche Buns
- 1 fl. oz. Garlic Aioli
- 8 oz. Slaw Mix
- ¼ cup Italian Panko Blend

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 12 oz. Impossible Burger

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl



Grill-Ready

Swiss Smothered Turkey Burger

with mushrooms and slaw

NUTRITION per serving—Calories: 994, Carbohydrates: 90g, Fat: 50g, Protein: 48g, Sodium: 1634mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

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



3

Make Slaw and Finish Dish

- Carefully, open grill bag and scoop out **mushrooms**.
- Combine **slaw mix** and **dressing** in a mixing bowl.
- Plate dish as pictured on front of card, slathering **bottom bun** with **garlic aioli** and topping with burger, mushrooms, and top bun. Bon appétit!



2

Grill the Meal

- Place grill bag on hot grill and cook until **mushrooms** are softened, 12-15 minutes.
- While grill bag, place **patties** on hot grill. Grill until patties reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- Top patties with **cheese** and grill until melted, 30-60 seconds.
- *If using Impossible Burger, follow same instructions, grilling until patties are heated through, 4-5 minutes per side. If using ground beef, follow same instructions, grilling until patties reach a minimum internal temperature of 160 4-5 minutes per side.*
- Place **buns** on grill, cut-side down, and toast, 30-60 seconds.

Indoor Instructions

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Combine **ground turkey**, **panko**, and **garlic salt**. Form into two equally-sized patties. Season both sides with a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **mushrooms** and ¼ tsp. **salt** to hot pan. Stir occasionally until warmed through, 4-6 minutes. Remove from burner. While mushrooms cook, place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add **patties** to hot pan and cook until turkey reaches a minimum internal temperature of 165 degrees, 5-6 minutes per side. Remove patties from grill and top with **cheese**. Combine **slaw mix** and **dressing** in a mixing bowl. Follow same plating instructions as grilling.