



In your box

- 2 Brioche Buns
- 1 oz. Sliced Banana Peppers
- 1 fl. oz. Basil Pesto Aioli
- 3 oz. Peas
- 10 oz. Cooked Red Potatoes
- 1 ½ oz. Mozzarella Slices
- ½ tsp. Seasoned Salt Blend
- ½ oz. Baby Spinach

Customize It Options

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

*Contains: milk, eggs, wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray

HOME CHEF
Fresh
AND EASY

Grill-Ready

Garden Beef Burger

with grilled potatoes and peas

NUTRITION per serving—Calories: 892, Carbohydrates: 76g, Fat: 45g, Protein: 45g, Sodium: 1668mg.

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 **potatoes, peas, 2 tsp. olive oil, and seasoning blend** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground beef** into two patties, 5" in diameter. Season both sides with a pinch of **salt and pepper**.
- *If using ground turkey or ground pork, follow same instructions.*



3

Finish the meal

- Carefully open grill bag and scoop out **vegetables**.
- Plate dish as pictured on front of card, spreading **aioli** on **bottom bun** and placing **patty** on top. Top patty with **spinach and banana peppers** (to taste). Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are warmed through, 15-18 minutes.
- Add patties to hot grill and cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Top **patties** with **cheese** and let melt, 30-60 seconds.
- *If using ground pork, follow same instructions. If using ground turkey, cook until turkey reaches a minimum internal temperature of 165 degrees, 4-6 minutes per side.*
- Place **buns** on grill, cut side down, and toast until lightly browned, 2-3 minutes.

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Place **potatoes, peas, 2 tsp. olive oil, and seasoning blend** on prepared baking sheet and toss to coat. Spread into a single layer and roast in hot oven until vegetables are tender, 7-10 minutes. While potatoes cook, form **ground beef** into two patties, 5" in diameter. Season both sides with a pinch of **salt and pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side. Top patties with **cheese** and let melt, 30 seconds. Remove to a plate. Wipe pan clean and return to medium heat. Place **buns** in hot pan, cut side down, and toast, 1-2 minutes. Follow same instructions as grilling for plating.