



In your box

- 2 Russet Potatoes
- 1 oz. Crispy Jalapeños
- .84 oz. Chipotle Light Mayo
- 2 oz. Shredded Cheddar-Jack Cheese
- 2 Potato Rolls
- ¼ oz. Cilantro
- 1 Tbsp. Chile and Cumin Rub
- 1 Jalapeño Pepper

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Mixing Bowls, Medium Non-Stick Pan, Baking Sheet



Jalapeño Popper Burger

with chipotle mayo and fries

NUTRITION per serving—Calories: 984, Carbohydrates: 86g, Fat: 51g, Protein: 44g, Sodium: 1832mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Steps 3 and 4, cooking until pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes per side.
- If using **ground turkey**, follow same instructions as ground beef in Steps 3 and 4, cooking until turkey reaches a minimum internal temperature of 165 degrees, 6-8 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Make the Fries

- Cut **potatoes** into ½" sticks and pat dry. Place in a mixing bowl and toss with 1 Tbsp. **olive oil**, **seasoning rub**, and ¼ tsp. **salt**. Massage oil into potatoes.
- Place potato sticks on prepared baking sheet. Spread into a single layer and bake in hot oven until tender and browned, 25-30 minutes, flipping once halfway through.
- While fries bake, prepare ingredients.



2

Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Stem **jalapeño**, halve, and mince. Remove seeds and ribs for less spice. Wash hands and cutting board after working with jalapeño.



3

Make the Patties

- In another mixing bowl, combine **jalapeño** (use less if spice-averse), **ground beef**, half the **cheese** (reserve remaining for topping burgers), ¼ tsp. **salt**, and a pinch of **pepper**.
- Form beef mixture into two patties, ½"-thick.



4

Toast Rolls and Cook Burgers

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **rolls** to hot pan, cut side down. Cook until toasted, 1-2 minutes.
- Transfer rolls to a plate and keep pan over medium heat.
- Add **patties** to hot pan and cook until browned and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side, covering pan after flipping patties.
- Remove from burner. Top burgers with remaining **cheese** and cover pan until cheese is melted, 1-2 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, smearing **chipotle mayonnaise** on **bottom roll** and topping with **burger**, **crispy jalapeños** (to taste), and **cilantro**. Top with top roll. Bon appétit!