



In your box

½ tsp. Seasoned Salt Blend
2 oz. Shredded Cheddar-Jack Cheese
.84 oz. Chipotle Light Mayo
4 Brioche Slider Buns
½ oz. Crispy Jalapeños
8 oz. Cooked Red Potatoes

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Mixing Bowl,
Large Non-Stick Pan

HOME CHEF
Fresh
AND EASY

Ready in 15

Jalapeño Popper Sliders

with potatoes

NUTRITION per serving—Calories: 843, Carbohydrates: 67g, Fat: 45g, Protein: 44g, Sodium: 1445mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

👑 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
- Ingredient(s) used more than once: **cheese**

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, cooking until burgers reach a minimum internal temperature of 165 degrees, 4-5 minutes per side.
- If using **ground pork**, follow same instructions as ground beef in Steps 1 and 2, cooking until pork reaches a minimum internal temperature of 160 degrees, 3-4 minutes per side.

Minimum Internal Temperature

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



1

Form the Patties

- In a mixing bowl, combine **ground beef**, half the **cheese** (reserve remaining for topping sliders), ¼ tsp. **salt**, and a pinch of **pepper**. Form mixture into four equal-sized patties, about ½" thick.



2

Cook the Patties

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **patties** in hot pan and cook until browned and ground beef reaches a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- Top patties with remaining **cheese**. Cover, and cook until cheese is melted, 1-2 minutes.
- Remove from burner.
- While patties cook, cook potatoes.



3

Cook the Potatoes

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **potatoes**, **seasoned salt**, and a pinch of **pepper** to hot pan and stir occasionally until lightly browned, 3-5 minutes.
- Remove potatoes to a plate. Wipe pan clean and reserve.



4

Finish the Dish

- Return pan used to cook potatoes to medium heat. Add **buns** to hot pan, cut side down, and toast until golden brown, 1-2 minutes.
- Plate dish as pictured on front of card, spreading **mayonnaise** (to taste) on bottom bun and topping with **patties**, **crispy jalapeños** (to taste), and top bun. Bon appétit!