



In your box

1 oz. Caramelized Onions
½ tsp. Seasoned Salt Blend
1 oz. Crumbled Bacon
1 ½ oz. Swiss Cheese Slices
.42 oz. Mayonnaise
8 oz. Precooked Seasoned Potatoes
2 Potato Rolls

Customize It Options

10 oz. Ground Beef
20 oz. Ground Beef—Double Portion
10 oz. Antibiotic-Free Ground Beef
12 oz. Ground Turkey

*Contains: milk, eggs, wheat

You will need

Salt, Pepper, Cooking Spray



Grill-Ready

Bacon and Swiss Burger

with red potatoes

NUTRITION per serving—Calories: 914, Carbohydrates: 59g, Fat: 53g, Protein: 47g, Sodium: 1686mg.

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

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes** and a pinch of **salt** and **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground beef** into two patties, about 4" in diameter. Season both sides with **seasoned salt** and a pinch of pepper.
- *If using **ground turkey**, follow same instructions. If using **20 oz. ground beef**, form into four patties and follow same instructions.*



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are heated through, 12-15 minutes.
- While potatoes cook, place **patties** on grill and cook until lightly charred on one side, 3-4 minutes.
- Flip patties, and top with **bacon**. Cook until beef reaches a minimum internal temperature of 160 degrees, 4-5 minutes.
- Top patties with **cheese** and remove from grill.
- *If using **20 oz. ground beef**, follow same instructions, halving cheese for four patties. If using **ground turkey**, follow same instructions, grilling after flipping until turkey reaches a minimum internal temperature of 165 degrees, 4-5 minutes.*



3

Finish the Dish

- Place **buns** on hot grill, cut side down, and cook until lightly charred, 30-60 seconds.
- Remove buns from grill.
- Carefully open **grill bag** and scoop out **potatoes**.
- Plate dish as pictured on front of card, spreading **mayonnaise** on bottom bun and topping with **burger, caramelized onions**, and top bun. Bon appétit!

Indoor Instructions

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Form **ground beef** into two patties, about 4" in diameter. Season both sides with **seasoned salt** and a pinch of **pepper**. Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and pepper. Massage oil and seasoning onto potatoes. Spread into a single layer. Roast in hot oven until browned and tender, 12-14 minutes. While potatoes roast, place a large non-stick pan over medium-high heat and add 1 tsp. olive oil. Add patties to hot pan and cook until lightly charred on one side, 3-4 minutes. Flip patties, and top each with **bacon**. Cook until beef reaches a minimum internal temperature of 160 degrees, 4-5 minutes. Top with **cheese** for last 2 minutes. Remove from burner. Place **buns** directly on rack in hot oven and bake until warm and lightly toasted, 3-4 minutes. Follow same instructions as grilling for plating.