



Cheesy Cheese Curd and Beef Burgers

with Garlic-Rosemary Foil-Pouch Potatoes

Grill

35 Minutes



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Ground Beef



Double Ground Beef



Cheese Curds



Artisan Bun



Yellow Potato



Rosemary



Green Onion



Fig Spread



Garlic, cloves



Arugula and Spinach Mix



Whole Grain Mustard



Panko Breadcrumbs

CUSTOM RECIPE

This is a Custom Recipe. If you doubled your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO CHEESE CURDS

Squeaky, chewy, salty and our new favourite burger topping!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 450°F over medium heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, box grater, aluminum foil, large bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Cheese Curds	56 g	113 g
Artisan Bun	2	4
Yellow Potato	350 g	700 g
Rosemary	1	2
Green Onion	2	4
Fig Spread	2 tbsp	4 tbsp
Garlic, cloves	2	4
Arugula and Spinach Mix	28 g	56 g
Whole Grain Mustard	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

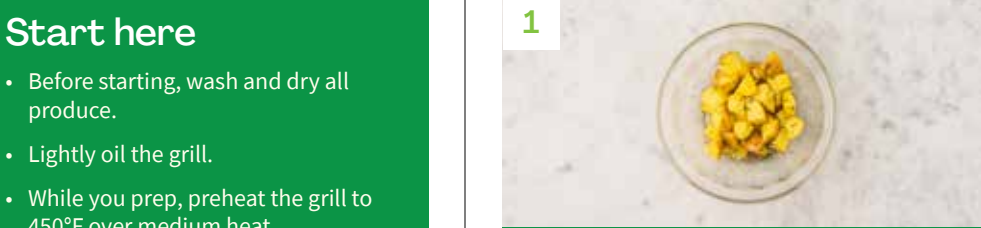
* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep potatoes

- Strip **a few rosemary leaves** from stems, then finely chop **1 tbsp** (2 tbsp).
- Peel, then mince **garlic**.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, garlic, half the rosemary, 1 tbsp** (2 tbsp) **oil** and **2 tbsp** (4 tbsp) **water** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.



Grill patties

- Form **beef mixture** into two 4-inch wide patties (four patties for 4 ppl).
- Add **patties** to the other side of the grill.
- Reduce heat to medium, close lid and grill **patties** until cooked through, flipping once, 3-4 min per side. **



Grill potatoes

- Layer two 24x12-inch pieces of foil.
- Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal **pouch**. (NOTE: Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)
- Place **pouch** on one side of the grill, close lid and grill over medium-high heat, until tender, 24-25 min.



Finish patties

- When **patties** are almost done, carefully top with **cheese curds**.
- Add **bun halves** to the other side of the grill next to **potatoes**, cut-side down.
- Close lid and grill until **cheese** melts and **buns** are toasted, 2-3 min.



Finish prep

- Meanwhile, thinly slice **green onions**.
- Halve **buns**.
- Combine **beef, panko, green onions, mustard, remaining rosemary** and ¼ tsp (½ tsp) **salt** in a large bowl. Season with **pepper**.

If you've opted for **double the beef**, form into four 4-inch-wide patties (8 patties for 4 ppl).



Finish and serve

- Spread **fig spread** over **bun halves**.
- Top **bottom buns** with **patties** and **half of the arugula and spinach mix** (use all for 4 ppl), then finish with **top buns**.
- Carefully open **foil pouches**.
- Divide **potatoes** and **burgers** between plates.

Dinner Solved!



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