



**GREEN
CHEF**

SOUTHWEST FAJITA CHEESEBURGERS

Roasted sweet potatoes, chimichurri sauce

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1200

What makes these Southwest burgers so cheesy and craveable? Not only are the beef patties topped with bubbly Monterey Jack, but they're flecked with melty shredded cheese (and seasoned with chimichurri and peppery fajita spices). A layer of sautéed red onion and roasted red peppers adds a savory finishing touch. On the side, tender roasted sweet potatoes lend the dish earthy-sweet flavors.

INGREDIENTS (8 ITEMS)

10 oz **Ground beef**
 2 ¾ oz **Chimichurri sauce with olive oil**
 2 oz **Monterey Jack cheese** M
 ¼ cup **Roasted red peppers**
 1 whole **Red onion**
 2 whole **Brioche buns** W E M
 10 oz **Sweet potatoes**
 1 ½ tsp **Cumin, paprika & ancho spices**

WHAT YOU'LL NEED

small sauté pan
 medium oven-safe sauté pan
 baking sheet
 medium bowl
 measuring spoons
 thermometer
 oven mitt
 cooking oil
 salt & pepper

ALLERGENS

M MILK
W WHEAT
E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

PREP

- Preheat oven to 425 degrees.
- Cut ends off **red onion** and discard peel. Halve lengthwise. Lay flat and cut lengthwise into strips, about ¼ inch thick.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

SEASON & ROAST SWEET POTATOES

- Place **sweet potatoes** in a medium bowl. Drizzle with about 1 tablespoon cooking oil. Season with about half of the **cumin, paprika, and ancho spices**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **sweet potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 20–22 minutes, or until fork tender, stirring halfway through.

3

MAKE MIXTURE & FORM PATTIES

- Place **ground beef** in bowl used for sweet potatoes. Add about half of the **Monterey Jack cheese** and about 1 tablespoon of the **chimichurri sauce with olive oil**. Season with remaining **spice blend** and about ¼ teaspoon salt. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** into two patties, about ¼ inch thick.*

**To help your patties keep their shape, use your thumb to make a small indentation in the center of each.*

4

COOK PATTIES

- Heat about 1 ½ tablespoons cooking oil in a medium oven-safe sauté pan over medium heat until shimmering. Once pan is hot, add **patties**. Sear about 3 minutes on each side.
- Sprinkle remaining **cheese** over patties. Transfer pan to oven. Roast 1–2 minutes, or until patties are fully cooked and cheese is melted.* (Ground beef is fully cooked when internal temperature reaches 160 degrees.)

**Careful! To keep your hands safe, slide a silicone cover (or pot holder) over the handle of the hot pan once it comes out of the oven.*

5

SAUTÉ ONION & PEPPERS

- Heat about 1 ½ tablespoons cooking oil in a small sauté pan over medium-high heat. Add **onion** to hot pan. Season with salt and pepper. Cook 4–5 minutes, or until softened, stirring occasionally.
- Add **roasted red peppers** and about 2 tablespoons water. Cook 1–2 minutes, or until roasted red peppers are warmed through and liquid is cooked off, stirring occasionally.

6

TOAST BUNS

- Open **brioche buns**. Place **buns** directly on oven rack, cut-sides down.* Toast 2–3 minutes, or until lightly browned.
- Transfer **buns** to a cutting board. Spread about 2 teaspoons of the remaining **chimichurri sauce** over cut side of each bun.

**To save time, toast the buns in your toaster.*

7

PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **beef patties, sautéed onion and roasted red peppers**, and **top buns**. Pile **roasted sweet potatoes** next to burgers. Serve with remaining **chimichurri sauce**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (513g)

Amount per serving

Calories 1200

	% Daily Value*
Total Fat 82g	105%
Saturated Fat 21g	105%
Trans Fat 0g	
Cholesterol 140mg	47%
Sodium 1240mg	54%
Total Carbohydrate 76g	28%
Dietary Fiber 7g	25%
Total Sugars 15g	
Includes 0g Added Sugars	0%
Protein 43g	
Vitamin D 0mcg	0%
Calcium 394mg	30%
Iron 9mg	50%
Potassium 651mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground beef, **Chimichurri sauce with olive oil** (yellow onion, parsley, garlic, dried oregano, sea salt, black pepper, crushed red pepper flakes, apple cider vinegar [raw and unfiltered organic apple cider vinegar], lemon juice, olive oil), **Sweet potatoes**, **Cumin**, **paprika & ancho spices** (ground cumin, ground coriander, dried oregano, smoked paprika, white pepper, ancho chili powder, granulated garlic), **Brioche buns** (Unbleached Unbromated Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Semolina Flour (Durum Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Eggs, Canola Oil, Butter, Salt, Yeast, Wheat Gluten, Rye Flour, Natural Enzymes.), **Red onion**, **Roasted red peppers** (roasted red pepper, water, citric acid, sea salt), **Monterey Jack cheese** (Pasteurized Milk, Cheese Cultures, Salt, Enzymes)

Allergen information:

Contains Milk, Egg And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

