



# TRUFFLE CHEESEBURGERS

*with tomato & caramelized onion, slaw with dried cranberries*

**COOK TIME**  
30 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
1130

A layer of decadent truffle butter adds uniquely earthy depth to tonight's irresistible cheeseburgers. Topped with melty Parmesan for even more umami richness, savory beef patties are tucked between toasty, truffle butter-slathered brioche buns with fresh tomato slices and caramelized onion. A cabbage slaw with dried cranberries — tossed in a homemade balsamic vinaigrette — offers a crisp contrast on the side.

## INGREDIENTS (9 ITEMS)

- 10 oz **Ground beef**
- 2 oz **Parmesan cheese** M
- 1 oz **Truffle butter** M
- 1 whole **Roma tomato**
- 1 whole **Yellow onion**
- 2 whole **Brioche buns** W E M
- 3 ½ oz **Cabbage\***
- & 1 ¾ oz **& carrots**
- 1 oz **Dried cranberries**
- ¾ oz **Balsamic vinegar**

## WHAT YOU'LL NEED

- medium sauté pan with lid
- large sauté pan
- baking sheet
- mixing bowls
- measuring spoons
- whisk
- thermometer
- oven mitt
- cooking & olive oils
- 1 tsp sugar
- 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.

\*This ingredient may be a different color. Either way, this dish will still be delicious!

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](http://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 350 degrees.
- Roughly chop **cabbage and carrots** if necessary.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay flat and cut into strips, about ¼ inch thick.
- Cut **Roma tomato** widthwise into slices, about ¼ inch thick. Place in a small bowl. Drizzle with about 1 tablespoon olive oil. Season with salt and pepper. Turn to coat.

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 MAKE VINAIGRETTE &amp; SLAW

- Place **balsamic vinegar**, about 1 tablespoon olive oil, and about 1 teaspoon sugar in a medium bowl. Salt and pepper to taste. Whisk to combine.
- Add **cabbage and carrots** and **dried cranberries** to bowl. Salt and pepper to taste. Toss to combine.

## 3 CARAMELIZE ONION

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat. Add **onion** to hot pan. Lightly season with salt and pepper. Cook 3-4 minutes, or until onion begins to brown, stirring occasionally.
- Reduce heat to medium-low. Add 2 tablespoons water. Cook 5-6 minutes, or until onion is lightly browned, stirring occasionally.

## 4 FORM PATTIES

- Form **ground beef** into two patties, about ¼ inch thick.\* Season with salt and pepper.
- \*To help your patties keep their shape, use your thumb to make a small indentation in the center of each.*

## 5 COOK PATTIES

- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **patties** to hot pan. Cook 3-4 minutes.
- Flip **patties**. Sprinkle with **Parmesan cheese**. Cover pan with lid. Cook 2-3 minutes, or until patties are fully cooked\* (or to desired doneness) and cheese is melted.

*\*Ground beef is fully cooked when internal temperature reaches 160 degrees.*

## 6 TOAST BUNS

- Open **brioche buns**. Place on a baking sheet, cut-sides up. Toast 2-3 minutes, or until lightly browned.
- Transfer **buns** to a cutting board. Spread **truffle butter** over cut sides of buns.

## 7 PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **beef patties, tomato, caramelized onion**, and **top buns**. Serve **cabbage slaw with dried cranberries** on the side. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (474g)

Amount per serving

**Calories** 1130

	% Daily Value*
<b>Total Fat</b> 76g	97%
Saturated Fat 27g	135%
Trans Fat 0.5g	
<b>Cholesterol</b> 165mg	55%
<b>Sodium</b> 720mg	31%
<b>Total Carbohydrate</b> 69g	25%
Dietary Fiber 3g	11%
Total Sugars 26g	
Includes 12g Added Sugars	24%
<b>Protein</b> 44g	
Vitamin D 0mcg	0%
Calcium 377mg	30%
Iron 6mg	35%
Potassium 348mg	8%

\* 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, Truffle Butter** [grade AA gutter (pasteurized cream, lactic acid), black truffle base (protein hydrolysate, summer truffles)], **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.], **Yellow Onion, Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes], **Roma Tomatoes, Carrots, Red Cabbage, Green Cabbage, Dried Cranberries** [cranberries, cane sugar, sunflower oil], **Balsamic Vinegar** [balsamic vinegar, grape must]

### 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.*