



ITALIAN CAPRESE BURGERS

Kale Caesar salad, basil pesto, tomato, mozzarella cheese

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
1160

Our chefs took inspiration from the classic Italian appetizer to elevate tonight's burgers. Rather than simply stacking caprese salad atop beef patties, they've infused every part of the burgers with those familiar flavors. Beef patties are seasoned with Italian herbs and spices, then topped with melted mozzarella and juicy marinated tomato slices. They're tucked between pillowy brioche buns spread with Parmesan basil pesto. To accompany the Italian-inspired burgers, there's a kale Caesar strewn with crunchy almonds and Parmesan cheese. *Buon appetito!*

INGREDIENTS (10 ITEMS)

- 1 whole **Roma tomato**
- 2 ¾ oz **Green kale**
- ½ oz **Sliced almonds** T
- 1 ½ oz **Caesar dressing** M E F
- 1 oz **Parmesan cheese** M
- 2 whole **Brioche buns** W E
- 10 oz **Ground beef***
- 1 tsp **Italian seasoning**
- 2 oz **Mozzarella cheese** M
- 1 ¼ oz **Basil pesto with Parmesan** T M

WHAT YOU'LL NEED

- large sauté pan with lid
- mixing bowls
- measuring spoons
- thermometer
- cooking & olive oils
- salt & pepper

ALLERGENS

- T TREE NUTS (almonds) M MILK
- E EGGS F FISH (anchovies)
- W WHEAT



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.

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

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 greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 **PREP**

- Cut **Roma tomato** widthwise into slices, about ¼ inch thick. Place **tomato** in a small bowl. Drizzle with about 1 tablespoon olive oil. Lightly season with salt and pepper. Turn to coat.
- Remove and discard any thick center stems from **green kale**. * Roughly chop leaves into bite-size pieces.
- Roughly chop **sliced almonds**.

**Your kale may be a different color. Either way, this dish will still be delicious!*

4 COOKING FOR

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 SALAD**

- Place **kale** in a medium bowl. Drizzle with about 1 tablespoon of olive oil and **Caesar dressing**. Lightly season with salt. Massage until leaves soften.
- Add **Parmesan cheese** and **almonds** to bowl. Toss to combine; season with salt and pepper to taste.

3 **TOAST BUNS**

- Open **brioche buns**.
- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat. Add **buns**, cut-sides down. Toast 1-2 minutes, or until golden brown.
- Transfer **buns** to a plate.

4 **SEASON & FORM PATTIES**

- Place **ground beef** in a large bowl. Season with **Italian seasoning**. Mix thoroughly to evenly distribute seasoning.
- Form **beef** into two patties, about ¼ inch thick. Season with salt and pepper.

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

5 **COOK PATTIES**

- Heat about 1 tablespoon cooking oil in pan used for buns over medium-high heat. Add **beef patties** to hot pan. Cook 2-3 minutes on each side.
- Top patties with **mozzarella cheese**. Cover pan with lid. Cook 1-2 minutes, or until mozzarella is melted and patties are fully cooked (or to desired doneness).

6 **PLATE YOUR DISH**

- Divide **bottom buns** between plates. Layer with about half of the **basil pesto with Parmesan**, **beef patties with mozzarella**, remaining **pesto**, **tomato**, and **top buns**. Serve **kale Caesar salad** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (414g)

Amount per serving

Calories **1160**

	% Daily Value*
Total Fat 88g	113%
Saturated Fat 23g	115%
Trans Fat 0g	
Cholesterol 160mg	53%
Sodium 1270mg	55%
Total Carbohydrate 51g	19%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 49g	
Vitamin D 0mcg	0%
Calcium 531mg	40%
Iron 7mg	40%
Potassium 338mg	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 [beef], **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), whole wheat flour, sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes], **Mozzarella Cheese** [part-skim milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Basil Pesto** (Garlic, Basil, Almonds [almonds], Sea Salt, Lemon Juice [lemon], Olive Oil [olive oil], Parmesan Cheese [pasteurized cow's milk (cheese cultures, salt, and enzymes), cellulose (to prevent caking) and potassium sorbate], Water, Ascorbic Acid [ascorbic acid]), **Roma Tomatoes, Italian Seasoning** [basil, rosemary, marjoram, oregano, thyme], **Green Kale, Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes], **Almonds** [almonds], **Caesar Dressing** [filtered water, canola oil, red wine vinegar, parmesan and romano cheese (part skim milk, cheese culture, salt, enzymes), extra virgin olive oil, egg yolk, cane sugar, salt, dried garlic, spice, mustard seed, xanthan gum, natural flavor, anchovies]

Allergen information:

Contains Milk, Egg, Fish, Tree Nuts 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.