



**GREEN
CHEF**

BARBECUE CHEESEBURGERS

caramelized onion, fresh tomato, oven fries

COOK TIME

35 MIN

SERVINGS

2

CALORIES PER SERVING

1280

Savory cheeseburgers get a kick of barbecue flavor in tonight's crowd-pleasing dinner. Beef patties are seasoned with a tangy-sweet barbecue sauce, pan-seared to a juicy finish, then topped with melty sharp cheddar cheese. They're piled between toasty brioche buns with fresh tomato slices and caramelized onion for a burst of rich sweetness. Oven-roasted fries with plenty more barbecue sauce make a craveable side.

INGREDIENTS (7 ITEMS)

12 oz **Yellow potatoes**
1 whole **Yellow onion**
1 whole **Roma tomato**
10 oz **Ground beef***
3 oz **Mild barbecue sauce**
2 oz **Sharp cheddar cheese** **M**
2 whole **Brioche buns** **E M W**

WHAT YOU'LL NEED

medium sauté pan
large sauté pan with lid
baking sheet
mixing bowls
measuring spoons
thermometer
oven mitt
cooking & olive oils
2 tbsp butter **M**
1 tsp sugar
salt & pepper

ALLERGENS

M MILK **E** EGGS
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](https://www.greenchef.com/faq) 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 **yellow potatoes*** lengthwise into planks, about ¼ inch thick. Cut planks lengthwise into fries, about ½ inch thick.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Cut remaining half lengthwise 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.

**The ingredient you received may be a different color.*

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 OVEN FRIES

- Place **potatoes** in a large bowl. Drizzle with about 1½ tablespoons cooking oil. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. (Reserve bowl.) Roast 18-20 minutes, or until fork-tender, flipping halfway through.

3

CARAMELIZE ONION

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium-high heat. Add **onion** to hot pan. Season with salt, pepper, and 1 teaspoon sugar. Cook 3-4 minutes, or until onion begins to soften, stirring occasionally.
- Reduce heat to medium low. Add 2 tablespoons water. Cook 5-6 minutes, or until onion is lightly browned, stirring occasionally.
- Remove from heat. Add 1 tablespoon butter. Stir until butter has melted.

4

PREP PATTIES

- Place **ground beef** in bowl used for potatoes. Add about 1 tablespoon **mild barbecue sauce**. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** 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 1½ tablespoons cooking oil in a large sauté pan over medium-high heat until shimmering. Once pan is hot, add **patties**. Cook 3-4 minutes, or until lightly browned.
- Flip **patties**. Cook 2-3 minutes, or until almost fully cooked.
- Sprinkle **sharp cheddar cheese** over **patties**. Cover pan with lid. Cook 1-2 minutes, or until cheese melts and patties are fully cooked (or to desired doneness).

6

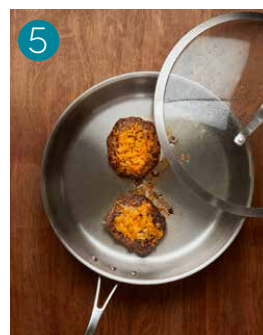
TOAST BUNS

- Open **brioche buns**. Place **buns** directly on oven rack, cut sides down. Toast 2-3 minutes, or until golden brown.
- Transfer **buns** to a cutting board. Spread ½ tablespoon butter onto cut side of each top bun.

7

PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **tomato, cheesy beef patties, caramelized onion**, a bit of the remaining **barbecue sauce**, and **buttered top buns**. Serve **oven fries** with any remaining **barbecue sauce** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (612g)

Amount per serving

Calories 1280

	% Daily Value*
Total Fat 80g	103%
Saturated Fat 26g	130%
Trans Fat 1.5g	
Cholesterol 155mg	52%
Sodium 1530mg	67%
Total Carbohydrate 100g	36%
Dietary Fiber 7g	25%
Total Sugars 33g	
Includes 28g Added Sugars	56%
Protein 43g	
Vitamin D 0mcg	0%
Calcium 303mg	25%
Iron 6mg	35%
Potassium 1593mg	35%

* 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** [enriched wheat flour (wheat flour, malted barley flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), water, sugar, potato flour, sodium stearyl lactylate, monoglycerides, yellow corn flour, guar gum, ammonium sulfate, natural flavor, ascorbic acid (vitamin c), turmeric, annatto, salt, soybean oil, yeast, wheat flour, calcium propionate], **Barbecue Sauce** [tomato puree (filtered water, tomato paste), sugar, white vinegar, molasses, natural hickory smoke flavor, salt, corn starch, Worcestershire sauce (white vinegar, molasses, filtered water, sugar, sea salt, caramel color, garlic powder, spices, cayenne pepper, black pepper, xanthan gum), caramel color, onion powder, garlic powder, ground red peppers, xanthan gum], **Yellow Onion**, **Sharp Cheddar Cheese** [part-skim milk, cheese cultures, salt, enzymes, annatto, anti caking agent (potato starch powdered cellulose, natamycin)], **Roma Tomatoes**, **Yellow Potatoes**

Allergen information:

Contains Milk, Wheat And Soy

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.

