



**GREEN
CHEF**

MONTEREY JACK BURGERS

balsamic shallots, potato wedges, lemon aioli

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1080

Tonight's hearty meal brings all the savory, cheesy goodness of classic pub burgers to your dinner table in just 30 minutes. Juicy pan-seared beef patties are topped with bubbly Monterey Jack cheese and tangy-sweet balsamic shallots, then stacked between toasty lemon aioli-slathered brioche buns. Roasted potato wedges on the side round out this mouthwatering dish.

INGREDIENTS (9 ITEMS)

6¼ oz **Red potatoes**
 2 whole **Shallots**
 1 tsp **Italian herb & red pepper blend**
 10 oz **Ground beef***
 1 oz **Monterey Jack cheese** **M**
 1 oz **Balsamic vinegar**
 2 whole **Brioche buns** **E M W**
 1 oz **Ketchup**
 1¾ oz **Lemon aioli** **E S**

WHAT YOU'LL NEED

medium sauté pan
 large sauté pan with lid
 baking sheet
 mixing bowls
 measuring spoons
 thermometer
 oven mitt
 cooking oil
 ½ tsp sugar
 salt & pepper

ALLERGENS

M MILK **E** EGGS
W WHEAT **S** SOY



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.
- Halve **red potatoes*** lengthwise. Lay flat and cut lengthwise into wedges, about ½ inch thick.
- Cut ends off **shallots** and discard peels. Halve lengthwise. Lay flat and cut lengthwise into strips, about ¼ inch thick.

**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

SEASON & ROAST POTATOES

- Place **potatoes** in a medium bowl. Drizzle with about 1½ tablespoons cooking oil. Season with **Italian herb and red pepper blend** and about ¼ teaspoon salt. Stir to coat.
- Spread **potatoes** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 18–20 minutes, or until fork-tender, stirring halfway through.

3

SEASON BEEF & FORM PATTIES

- Place **ground beef** in a second medium bowl. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to evenly distribute seasoning.
- Form **beef** into two patties, about ¼ inch thick.*

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

4

COOK PATTIES

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat until shimmering. Once pan is hot, add **patties**. Sear 3–5 minutes on each side.
- Top patties with **Monterey Jack cheese**. Cover pan with lid. Cook 2–3 minutes, or until cheese melts and patties are fully cooked (or to desired doneness).

5

COOK SHALLOTS

- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **shallots** to hot pan. Cook 3–4 minutes, or until browned and softened, stirring occasionally.*
- Add **balsamic vinegar** and ½ teaspoon sugar. Cook 2–4 minutes, or until shallots are caramelized and liquid has reduced to a jam-like consistency, stirring occasionally. Season with salt and pepper to taste. Remove from heat.

**If shallots start to brown too quickly, stir in about 1 tablespoon water.*

6

TOAST BUNS

- Open **brioche buns**. Place, cut sides down, directly on oven rack. Toast 2–3 minutes, or until golden brown.

7

PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **ketchup**, 1 tablespoon of the **lemon aioli**, **Monterey Jack patties**, **balsamic shallots**, and **top buns**. Serve **potato wedges** on the side with remaining **lemon aioli** for dipping. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (461g)

Amount per serving

Calories 1080

	% Daily Value*
Total Fat 74g	95%
Saturated Fat 17g	85%
Trans Fat 1g	
Cholesterol 145mg	48%
Sodium 1580mg	69%
Total Carbohydrate 67g	24%
Dietary Fiber 4g	14%
Total Sugars 18g	
Includes 9g Added Sugars	18%
Protein 39g	
Vitamin D 0mcg	0%
Calcium 190mg	15%
Iron 6mg	35%
Potassium 1074mg	25%

* 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, durum flour (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, liquid eggs (whole eggs, citric acid, salt) canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes, pan spray (canola oil, phosphated mono & diglycerides, propellant)], **Shallot**, **Balsamic Vinegar** [wine vinegar, concentrated grape must, caramel color], **Monterey Jack Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Ketchup**, **Lemon Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Granulated Garlic, Lemon Juice [lemon], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices]), **Italian Herb & Red Pepper Blend** (Granulated Garlic, Italian Seasoning [basil, rosemary, marjoram, oregano, thyme], Dried Parsley, Crushed Red Pepper Flakes, Onion Powder), **Red Potatoes**

Allergen information:

Contains Egg, Soy, Milk 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.