



**GREEN
CHEF**

SOUTHWEST FAJITA CHEESEBURGERS

roasted sweet potatoes, chimichurri sauce

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1120

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)

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

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
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 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; save one half for another use. 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 ROAST SWEET POTATOES

- Place **sweet potatoes** in a medium bowl. Drizzle with about 1 tablespoon cooking oil. Season with about half 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 PREP PATTIES

- Place **ground beef** in bowl used for sweet potatoes. Add about half the **Monterey Jack cheese** and about 1 tablespoon **chimichurri sauce with olive oil**. Season with remaining **cumin, paprika, and ancho spices** 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, make a small indentation in the center of each.*

4 COOK PATTIES

- Heat about 1½ 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.*

**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 1½ 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 has cooked off, stirring occasionally.

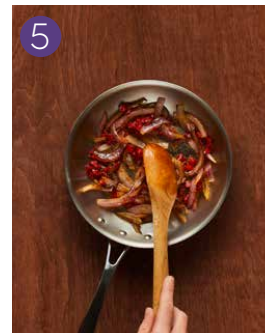
6 TOAST BUNS

- 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 **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 **fajita cheeseburgers**. Serve with remaining **chimichurri sauce**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (478g)

Amount per serving

Calories 1120

	% Daily Value*
Total Fat 79g	101%
Saturated Fat 19g	95%
Trans Fat 1g	
Cholesterol 145mg	48%
Sodium 1400mg	61%
Total Carbohydrate 63g	23%
Dietary Fiber 5g	18%
Total Sugars 13g	
Includes 5g Added Sugars	10%
Protein 42g	
Vitamin D 0mcg	0%
Calcium 306mg	25%
Iron 6mg	35%
Potassium 944mg	20%

* 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)], **Roasted Red Peppers** [bell pepper], **Sweet Potatoes**, **Chimichurri Sauce** (Yellow Onions, Parsley, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Olive Oil [olive oil]), **Red Onion**, **Cumin**, **Paprika & Ancho Spices** (Ground Cumin, Ground Coriander, Dried Oregano, Smoked Paprika, White Pepper, Ancho Chili Powder, Granulated Garlic), **Monterey Jack Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)]

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.

