



### In your box

- 10 oz. Ground Beef
- 1 oz. Mayonnaise
- 4 oz. Slaw Mix
- 2 Buns
- 2 Russet Potatoes
- 2 tsp. Chile and Cumin Rub
- 1 ½ oz. BBQ Sauce
- 1 fl. oz. Teriyaki Glaze
- 1 tsp. Sriracha

Staff Pick

## Japanese BBQ Burger

with smoky potato wedges

NUTRITION per serving—Calories: 935, Carbohydrates: 91g, Fat: 47g, Protein: 38g, Sodium: 1835mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**5 days**

Difficulty Level   
**Easy**

Spice Level   
**Mild**



## 📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
2 Mixing Bowls, Large Non-Stick Pan, Baking Sheet

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

### Roast the Potatoes

- Cut **potatoes** into ½” wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil, chile and cumin rub**, and a pinch of **salt** and **pepper**. Massage oil into potatoes.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- Flip, and roast until browned and tender, 10-15 minutes.
- While potatoes roast, make slaw and sauce.



2

### Make the Slaw and Sauce

- Combine **slaw mix, mayonnaise**, 1 tsp. **olive oil**, and **Sriracha** (to taste) in a mixing bowl. Set aside.
- In another mixing bowl, combine **teriyaki glaze** and **BBQ sauce**. Set aside.



3

### Make the Burgers

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Form **ground beef** into two patties, 4” in diameter. Season both sides with a pinch of **salt** and **pepper**.
- Add **patties** to hot pan and cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove burgers to a plate and tent with foil.



4

### Toast the Buns

- Halve **buns** if necessary.
- Place buns directly on oven rack in hot oven and bake until lightly toasted, 2-3 minutes.



5

### Finish the Dish

- Plate dish as pictured on front of card, spreading **sauce** on **bottom bun** and topping with **burger, slaw**, and **top bun**. Bon appétit!