

Double Cheeseburger with Special Sauce

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Dear Run Land and Cattle Longhorn Beef Patties, thawed
Farmhouse Kitchen Special Sauce
Stryk Cheddar Cheese
Farmhouse Kitchen Sweet Potato Spice
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well
Village Farms Roma Tomato, washed
Kindle Farms Sweet Potato, washed, scrubbed, peeled (optional)
Slow Dough Co. Sesame Challah Bun, thawed

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

STEP 1 As the oven is preheating, prepare the vegetables. Tear washed spring medley mix into bite sized pieces. Set aside. Using a serrated knife, slice tomatoes into 1/4" thick rounds. Set aside. Chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 1 tbsp. oil and season with sweet potato spice and additional 1/2 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast in preheated oven for 10 minutes, flip and cook an additional 10 minutes until potatoes are browned on the outside, and tender on the inside.

STEP 2 Meanwhile, heat a large cast iron skillet or oven-safe saute pan over medium-high heat. When the skillet is hot, add 1 tbsp. oil and burger patties. Sear patties for 3-4 minutes on the first side or until golden brown. Flip the patties over and cook for 1 minute. Transfer skillet with burger patties to oven. Cook burger patties in the oven for 5-7 minutes, or until the internal temperature reaches 160°F. Remove from oven and immediately add cheese to burger patty. Cover with lid to melt cheese fully. Remove lid and set aside to rest until ready to serve.

STEP 3 Slice sesame buns and toast in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

STEP 4 Assemble burger: add special sauce to bottom of bun. Add two burger patties. Add lettuce and then tomato slice. Slather on special sauce to top bun before placing on double cheeseburger. Serve with a side of sweet potato fries.

Enjoy!

Double Cheeseburger with Special Sauce

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Dear Run Land and Cattle Longhorn Beef Patties, thawed
Farmhouse Kitchen Special Sauce
Stryk Cheddar Cheese
Farmhouse Kitchen Sweet Potato Spice
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well
Village Farms Roma Tomato, washed
Kindle Farms Sweet Potato, washed, scrubbed, peeled (optional)
Slow Dough Co. Sesame Challah Bun, thawed

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

STEP 1 As the oven is preheating, prepare the vegetables. Tear washed spring medley mix into bite sized pieces. Set aside. Using a serrated knife, slice tomatoes into 1/4" thick rounds. Set aside. Chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 2 tbsp. oil and season with sweet potato spice and additional 1 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast in preheated oven for 10 minutes, flip and cook an additional 10 minutes until potatoes are browned on the outside, and tender on the inside. (Note: You may need to do this in multiple batches)

STEP 2 Meanwhile, heat a large cast iron skillet or oven-safe saute pan over medium-high heat. When the skillet is hot, add 2 tbsp. oil and burger patties. Sear patties for 3-4 minutes on the first side or until golden brown. Flip the patties over and cook for 1 minute. Transfer skillet with burger patties to oven. Cook burger patties in the oven for 5-7 minutes, or until the internal temperature reaches 160°F. Remove from oven and immediately add cheese to burger patty. Cover with lid to melt cheese fully. Remove lid and set aside to rest until ready to serve. (Note: You may need to cook the burgers in multiple batches)

STEP 3 Slice sesame buns and toast in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

STEP 4 Assemble burger: add special sauce to bottom of bun. Add two burger patties. Add lettuce and then tomato slice. Slather on special sauce to top bun before placing on double cheeseburger. Serve with a side of sweet potato fries.

Enjoy!

STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS*

Ground Beef Patties - - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Special Sauce - - Store in the refrigerator. Use within 5 days. (Ingredients: pickled tomato, dijon mustard, whole grain mustard, roasted garlic, worcestershire sauce, mayonnaise, pickles)

Sweet Potato Spice - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: onion powder, garlic powder, thyme, black pepper, salt)

Cheddar Cheese - Store in the refrigerator. Use within 5 days.

Spring Medley Mix - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Tomatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Sweet Potato - Store in a cool, dry place in the kitchen. Use within 5 days.

Cheddar Cheese - Store in the refrigerator. Use within 5 days.

Sesame Bun - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

***Contains gluten, dairy, egg, containing ingredients.**

****Not made nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**