



Homestyle Beef Parm Burgers

with Roasted Zucchini Spears and Pesto Mayo

Quick

20 Minutes



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Ground Beef



Ground Pork



Marinara Sauce



Artisan Bun



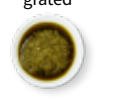
Italian Breadcrumbs



Parmesan Cheese,
grated



Zucchini



Basil Pesto



Mayonnaise



Garlic Salt



Baby Spinach

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO ZUCCHINI

This versatile squash also goes by the name courgette!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Marinara Sauce	½ cup	1 cup
Artisan Bun	2	4
Italian Breadcrumbs	2 tbsp	4 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Zucchini	1	2
Basil Pesto	¼ cup	¼ cup
Mayonnaise	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Baby Spinach	28 g	56 g
Oil*		
Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep and roast zucchini

- Add **breadcrumbs** and **Parmesan** to a small bowl. Stir to combine.
- Cut **zucchini** in half lengthwise, then in half crosswise. Cut **each piece** into **three equal pieces**.
- Add **zucchini**, **½ tbsp** (1 tbsp) **oil** on a parchment-lined baking sheet. Season with **½ tsp** (1 tsp) **garlic salt** and **pepper**.
- Toss to combine, then arrange in a single layer. Sprinkle over **remaining Parmesan-breadcrumb mixture**.
- Roast, in the **middle** of the oven, until tender-crisp, 10-12 min.



Finish patties

- Once **patties** are cooked through, add marinara **sauce** to the pan with **patties**. Toss **patties** to coat.
- Remove the pan from heat, then cover to keep warm.



Make patties

- Meanwhile, add **beef**, **½ tsp** (1 tsp) **garlic salt** and **remaining Parmesan-breadcrumb mixture** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef****.



Toast buns and make pesto mayo

- Halve, then arrange **buns** on an unlined baking sheet, cut-side up.
- Toast **buns** in the top of the oven until golden-brown, 3-4 min. (**TIP**: Keep an eye on buns so they don't burn!)
- Meanwhile, add **mayo** and **pesto** to a small bowl. Stir to combine. Set aside.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**NOTE**: Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side. **



Finish and serve

- Spread **half the pesto mayo** over **bottom buns**. Stack **spinach** and **patties** on **bottom buns**, spooning over **any remaining marinara** from the pan. Close with **top buns**.
- Divide **Parm burgers** and **zucchini** spears between plates.
- Sprinkle **any remaining Parmesan mixture** over **zucchini**.
- Serve **remaining pesto mayo** on the side for dipping.



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Dinner Solved!