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BLACKENED BLUE CHEESE BURGERS with Tangy Cabbage Slaw

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **860**

PREP IN **5 MIN**

READY IN **20 MIN**

* Keep refrigerated



**Blue Cheese
Dressing**
(1 | 2)

Contains: Eggs, Milk



Sour Cream*
(1 | 2)

Contains: Milk



Fry Seasoning
(1 | 2)



Coleslaw Mix*
(1 | 2)



Ground Beef*
(10 oz | 20 oz)



Potato Buns*
(1 | 2)

Contains: Eggs, Milk,
Soy, Wheat



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Bacon 🥓
(4 oz | 8 oz)
Calories: 940

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(1 tsp | 2 tsp)

Mayonnaise
(2 TBSP | 4 TBSP)
Contains: Eggs

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\$20

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



In a small bowl, combine **blue cheese dressing**, **sour cream**, **2 TBSP mayonnaise**, and **1 tsp Fry Seasoning** (4 TBSP mayonnaise and 2 tsp Fry Seasoning for 4 servings). (You'll use the rest of the Fry Seasoning later.)

↔ Heat a large dry pan over medium-high heat. Add **bacon** and cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Wipe out pan.

3.



In a second medium bowl, combine **beef** and **remaining Fry Seasoning**. Form beef into two ½-inch-thick patties (four patties for 4 servings), each slightly wider than a burger bun. Season both sides with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties**; cook until browned and cooked through, 4–5 minutes per side. Transfer to a plate.

↔ Use pan used for bacon here.

5.



Divide **buns** between plates. Fill with **patties** and as much **slaw** as you like. Serve with any **remaining slaw** and any **remaining blue cheese sauce** on the side.

↔ Top patties with **bacon**.

2.



In a medium bowl, combine **coleslaw mix** with **half the blue cheese mixture**. Set aside.

4.



While patties cook, halve and toast **buns**. Spread cut sides of buns with as much **remaining blue cheese mixture** as you like.