



#1 Game Day Pack:

Add a Protein Variety Pack to your Box!



under 20min



2 Servings

No matter which team you support, you're sure to be winning with this protein pack that's a mix and match of game day favorites: slightly spicy chorizo, tender pulled pork, and grass-fed ground beef. Whether you're watching the game solo, or tailgating with a crew, this protein pack is the only game plan you need. Get your touchdown dances ready, because you're about to score some major points at the table.

What we send

- 10 oz pkg grass-fed ground beef
- ½ lb pkg ready to heat pulled pork
- ½ lb pkg chorizo sausage

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving



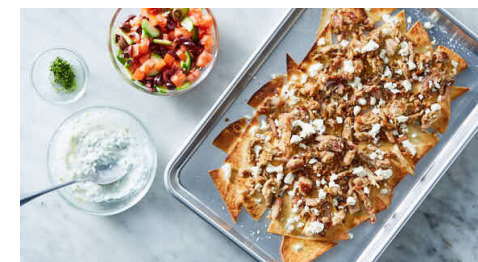
1. Bacon-Cheddar Burgers

Game day or any day...what's better than a burger? Maybe a burger with *bacon* on it? Season the grass-fed ground beef with salt and pepper. Shape into patties and grill to your desired doneness. Top with cheddar and strips of crisp bacon (and maybe your own special sauce). Make potato chips or wedges for the perfect side.



2. Meat & Bean Chili

Brown the ground beef in a heavy-bottomed pot or Dutch oven. Add your favorite mix of chili spices, tomato paste, beef or veggie broth, and red kidney beans. Simmer over medium heat until the beef is tender and cooked through. Serve with grated cheddar, chopped raw onions or scallions, and a few shakes of hot sauce!



3. Pulled Pork Nachos

When your team is down by a lot and all is lost, you always have nachos! We did the hard work by cooking the pork low and slow, so all you have to do is pile it high on top of a bed of crisp tortilla chips. Add the cheese of your choice—we like pepper jack or cheddar. Stick them in the oven to get melted and toasty. Top with homemade pico de gallo, guacamole, and a drizzle of sour cream.



4. BBQ Pulled Pork Sliders

We cooked the pulled pork long and slow so you don't have to! Simply transfer the pork to a rimmed baking sheet and toss in a light coating of your favorite BBQ sauce. Spread the pork into an even layer and stick it under the broiler for a few minutes until the pork is crisp around the edges. Lightly toast slider buns and then pile high with pork and toppings. Don't be shy with the BBQ sauce!



5. Chorizo Queso Fundido





Melt 1 tablespoon butter in a skillet over medium-high. Whisk in 2 teaspoons flour, scraping up any browned bits; cook, 1 minute. Whisk in 1 cup milk until smooth; bring to a simmer. Reduce heat to medium; cook, whisking, until thickened, 2-3 minutes. Remove from heat. Add cheddar and a pinch each of salt and pepper; whisk until cheese is melted. Add in cooked chorizo. Drape over baked potatoes.



6. Chili Dog

Split hot dogs lengthwise to butterfly them for even faster grilling. Once cooked, stuff them into buns and top with beef chili (see step 2) or make a chorizo variation by doubling up on the meat and using both chorizo and beef, or, just using the spicy chorizo in place of beef.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**