



#1 Grill Master's Pack:

Add a Protein Variety Pack to your Box!



Cooking Time



2 Servings

Summer is finally here and we are SO ready for our favorite outdoor activities—we're talking about cooking and dining al fresco, of course! If you're also excited about firing up the grill (or grill pan!) and practicing your best burger flip, we've got the perfect protein pack for you! We've selected three ideal meats for grilling: ground beef, juicy chicken drumsticks, and sausages. Stock up for all of your grilling needs!

What we send

- 10 oz ground beef
- 1 pkg drumsticks
- 1 pkg sausage links ⁷

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1230kcal, Fat 89g, Carbs 3g, Proteins 112g



1. Add grilled veggies!

Grilling your veggies is the equivalent of a one-pan meal, but on the grill! Clean up is a dream when the whole meal is grilled. Char whole scallions, sliced onion rounds, bell peppers, or portobello mushrooms alongside your meat of choice. You can even grill halved romaine hearts and char them to add a smoky flavor to your salad.



4. Make keftas!

Grilled ground beef can be so much more than a burger! We know you've been there and done that, so if you're ready for something new, try making grilled keftas. Popular in Morocco and parts of the Middle East, keftas are typically shaped as an oval, rather than a patty.

Mix the ground beef with a grated onion, spices like paprika, cumin, and coriander, and fresh chopped parsley or cilantro.



2. Make it a chili dog

Tuck the grilled sausage links into lightly toasted buns and top them with your favorite chili!



5. Teriyaki drummies

Every great grilled meat has a perfect sauce sidekick. Burgers have ketchup. Hot Dogs have mustard. Chicken has a few - and we think teriyaki sauce is one of them!

Marinate your drumsticks in teriyaki sauce (homemade or store bought)! The sticky sweet sauce makes for a perfectly charred bite. Serve alongside a cold noodle salad!



3. Say Cheese...burger!

You can either make a cheeseburger the old fashioned way, by adding a slice of cheese on top of your patty. OR you can take a walk on the wild side by stuffing your patties with the cheese. This takes slightly more work, but results in big payoff in each cheesy bite.

American and cheddar get a lot of burger love, but blue cheese, Swiss, and even fontina or mozzarella are also great options!







6. Toss them in a sauce!

Chicken drumsticks are yearning for a delicious sauce of your choice! Season the drumsticks with oil, salt, and pepper before grilling. Once done, toss the hot drumsticks in a flavorful sauce! Try out - Chimichurri: Combine chopped fresh parsley, garlic, jalapeño, and lemon juice.

Buffalo sauce: Combine your favorite hot sauce with melted butter.

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**