

DINNERLY



Grass-Fed Ground Beef & Bacon:

Add an Extra Protein Option to your Box!



2 Servings

In the kitchen, you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Shredded chicken and bacon are the blank canvases of your dinner dreams. Channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

WHAT WE SEND

- 10 oz grass-fed ground beef
- 4 oz pkg thick-cut bacon

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

Calories 0kcal



1. Pro tip!

Don't throw your bacon into a sizzling hot skillet! Place them in a cold pan, then turn up the heat to medium. This allows the fat to melt so the bacon can crisp up. If you start with a hot pan, the fat will seize, giving you soggy slices.



2. Speaking of...

Now that you have all that bacon fat in your skillet, you can't just throw it away, right? Let the fat cool a bit, then pour it into a jar and use it as a regular cooking oil. You can even start with the ground beef—browning it in bacon fat will give it an extra savory, smoky edge!



3. Boring salads?

Not on our watch. Fry some bacon and crumble it into bits once it's cool enough to handle. Toss it into whatever greens you have on hand!



4. Flip some patties!

Burgers—you know the basics, so go ahead and do you. But if you're looking to make them "fancy," sneak some cheese inside each patty for a gooey surprise. Cheddar, fontina, blue—whatever you've got on hand! Plus, a couple crispy slices of bacon will compliment the cheese perfectly.



5. Let's taco-bout it!

Who doesn't love a taco night—we know we do! Sauté the ground beef with your favorite taco spice, or a mix of cumin, paprika, and garlic powder. In the meantime, cut some lettuce, shred some cheddar, and mash up an epic guacamole.



6. We're so funny!

Think you've heard some of our puns before?

You might have a case of...deja moo!