

RASTELLI'S

EST. 1976

RASTELLI'S RESERVE BLACK ANGUS PRIVATE STOCK STEAK BURGER

GRILL

Grill frozen burgers on medium-high heat, for 4-6 minutes per side until internal temperature reads 165°F. Do not press the burger while cooking. Let rest three minutes before serving.

AIR FRYER

Preheat air fryer to 400°F. Place frozen burger in air fryer basket and cook for 12-14 minutes, flipping halfway. Cook until brown throughout or until you hit an internal temperature of 165°F. Let rest for three minutes before serving.

PAN FRY

Preheat a small amount of cooking oil in non-stick pan over medium heat. Add frozen burgers, pan fry for 4-6 minutes on each side or until internal temperature reaches 165°F.

RAY'S FAVORITE BURGER

- Rastelli's Reserve Black Angus Private Stock Steak Burger
- Cheddar Cheese
- Poppy's Famous Burger Sauce
- Lettuce
- Tomato
- Pickle



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CHEF INSPIRED DISHES



SLOPPY JOE

A rich and cheesy Sloppy Joe dip made with Rastelli's Reserve Black Angus Private Stock Steak Burger, sautéed onions and peppers, and a zesty tomato base - perfect for scooping with tortilla chips. *'Scan QR code for full recipe!'*



BOLOGNESE

A rich and savory Bolognese made with crumbled Rastelli's Reserve Black Angus Private Stock Steak Burger, aromatic vegetables, red wine, and tomatoes, served over your favorite pasta with a sprinkle of Parmesan. *'Scan QR code for full recipe!'*



MEATBALLS

Savory and tender meatballs made with crumbled Rastelli's Reserve Black Angus Private Stock Steak Burger, herbs, Parmesan, and breadcrumbs, simmered in a flavorful marinara sauce. *'Scan QR code for full recipe!'*



BREAKFAST HASH

A hearty breakfast hash made with Rastelli's Reserve Black Angus Private Stock Steak Burger, crispy potatoes, sautéed onions and peppers, and topped with perfectly cooked eggs. *'Scan QR code for full recipe!'*



MEATLOAF

A classic comfort dish made with crumbled Rastelli's Reserve Black Angus Private Stock Steak Burger, blended with herbs and spices, and topped with a tangy ketchup glaze for a rich and tender meatloaf. *'Scan QR code for full recipe!'*



NACHOS

Crispy tortilla chips piled high with crumbled Rastelli's Reserve Black Angus Private Stock Steak Burger, melted cheeses, spices, and fresh toppings like sour cream, guacamole, and cilantro. *'Scan QR code for full recipe!'*

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