

## PREPARATION INSTRUCTIONS

# BLACK ANGUS TRIPLE BLEND BEEF BURGER

### AIR FRY

**Frozen:** Place frozen burger(s) on the grill rack (if available) in your air fryer basket. Set the temperature to 390°F and cook for 9 minutes. Open drawer and season the top side of the burger(s), then flip and season the bottom side. Cook for an additional 9 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

**Defrosted:** Preheat your air fryer to 390°F. Season both sides of burger(s) and place on the grill rack (if available) in your air fryer basket. Cook for 6 minutes. Open drawer, flip burger(s), and cook for an additional 6 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) and let stand for 1 minute before serving.

### OVEN COOKING

**Defrosted:** Preheat oven to 350°F. Season both sides of burger(s) and place in either a Copper Chef Grill Pan or a lipped, ungreased baking sheet. Place grill or sheet pan in the upper third position on oven shelf. Cook burger(s) for 8 minutes, then flip and cook for an additional 8 minutes (or until the internal temperature is at least 165°F) for a well done burger. Remove burger(s) from oven and let stand for 1 minute before serving.





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### → COPPER CHEF PAN ←

**Defrosted:** Place Copper Chef Grill/Griddle pan onto your stovetop. Season both sides of burger(s) and place on pan. Turn heat to medium high for 1 minute, then reduce heat to medium and cook for 4-5 minutes per side (or until the internal temperature is at least 165°F) for a well done burger.

### → COVERED SKILLET ←

**Defrosted:** Season both sides of burger(s) and place in a nonstick frying pan. Turn heat to medium high for the first 2 minutes, then reduce to medium and cook for an additional 2 minutes. Flip burger(s) over, cover with lid and cook for 3-4 additional minutes (or until the internal temperature is at least 165°F) for a well done burger.

### → FOREMAN GRILL ←

**Defrosted:** Turn on your Foreman Grill and preheat for 1 minute. Place drip pan in front of your grill, per the grill's instructions. Season both sides of burger(s), then place on grill. Close top and cook for approximately 4 minutes (or until the internal temperature reaches 165°F) for a well done burger. Note: Results can vary depending on which Foreman Grill you own.

**Chef Tip:** Regardless of preparation method, we recommend using the Rastelli Signature Seasoning packet provided with your burgers for out-of-this-world taste & flavor!