

# (10) 5.33 OZ. ANGUS BEEF PHILLY CHEESESTEAK BURGERS

<b>Nutrition Facts</b>	
10 servings per container	
<b>Serving size 1 burger(5.33oz)</b>	
<b>Amount per serving</b>	
<b>Calories</b>	<b>370</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 28g	<b>36%</b>
Saturated Fat 12g	<b>61%</b>
Trans Fat 1.5g	
<b>Cholesterol</b> 95mg	<b>32%</b>
<b>Sodium</b> 1280mg	<b>55%</b>
<b>Total Carbohydrate</b> 4g	<b>2%</b>
Dietary Fiber <1g	<b>2%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 23g	
Vitamin D 0.2mcg	0%
Calcium 140mg	10%
Iron 2.2mg	10%
Potassium 360mg	8%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** Beef, Sharp American Cheese (Milk, Water, Cream, Sodium Citrate, Salt, Cheese Culture, Sorbic Acid [Preservative], Enzymes, Potato Starch and Powdered Cellulose Added to Prevent Caking, Natamycin [A Natural Mold Inhibitor]), Caramelized Onions, Green Bell Pepper, Sea Salt, Black Pepper, Vinegar, Cultured Onion Powder, Rosemary Extract, Cherry Powder.

**CONTAINS:** Milk

## Preparation Instructions

**GRILL OR BROIL:** Grill or broil frozen burgers for 5-6 minutes per side until internal temperature reads 160°F.

**PAN FRY:** Preheat a small amount of cooking oil in a non-stick pan over a medium heat. Add frozen burgers, pan fry for 6-8 minutes on each side or until internal temperature reads 160°F.

**AIR FRY:** Preheat air fryer to 400°F. Place frozen burgers in air fryer and cook for 12-14 minutes, flipping halfway. Cook until internal temperature reaches 160°F. Let rest for 3 minutes before serving.