



Bodega-Inspired Beef Burgers

with Herby Cream Cheese and Potato Wedges

Family Friendly 30-40 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Ground Chicken
250 g | 500 g

Swap



Beyond Meat®
2 | 4

+ Add



Bacon Strips
100 g | 200 g



Ground Beef
250 g | 500 g



Yellow Potato
350 g | 700 g



Artisan Bun
2 | 4



Tomato
1 | 2



Cream Cheese
2 | 4



Green Onion
1 | 2



Garlic Puree
1 tbsp | 2 tbsp



Sour Cream
1 | 2



Italian Breadcrumbs
2 tbsp | 4 tbsp



Dill-Garlic Spice Blend
1 tsp | 2 tsp



Spring Mix
28 g | 56 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Salt, pepper, butter, oil

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, silicone brush, 2 small bowls

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To an unlined baking sheet, add **potatoes** and **1 tbsp oil**. (**NOTE:** For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt, pepper** and **half the Dill-Garlic Spice Blend**, then toss to coat.
- Roast in the **middle** of the oven for 24-26 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook patties

+ Add | **Bacon Strips**

- Heat a large non-stick pan over medium.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches, if needed.) Pan-fry for 5-6 min per side, until cooked through.**
- Transfer to a plate, then cover to keep warm.

2



Prep and make herby cream cheese

- Meanwhile, halve **green onion** lengthwise, then thinly slice.
- Cut **tomato** into ¼-inch rounds. Season with **salt** and **pepper**.
- To a small bowl, add **cream cheese, sour cream, remaining Dill-Garlic Spice Blend** and **green onions**. Season with **salt** and **pepper**, then stir to combine.

5



Make garlic butter and toast buns

- In a small microwavable bowl, or in a small pan over low heat, melt **1 tbsp** (2 tbsp) **butter**.
- Add **remaining garlic puree** to **melted butter**. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**.
- On another unlined baking sheet, arrange **buns**, cut-side up. Brush **garlic butter** onto cut sides.
- Toast **buns** in the **top** of the oven for 3-5 min, until browned. (**TIP:** Keep an eye on them so they don't burn!)

3



Form patties

🔄 Swap | **Ground Chicken**

🔄 Swap | **Beyond Meat®**

- To a medium bowl, add **beef, breadcrumbs, half the garlic puree** and **¼ tsp** (½ tsp) **salt**. (**TIP:** If you prefer more tender patties, add an egg to mixture!) Season with **pepper**, then combine.
- Form **mixture** into two (four) 4-inch-wide **patties**.

6



Finish and serve

+ Add | **Bacon Strips**

- Spread **some herby cream cheese** onto **buns**.
- Stack **spring mix, patties** and **tomatoes** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining herby cream cheese** alongside for dipping.

Measurements **1 tbsp** (2 tbsp) **oil**
within steps 2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Form patties

🔄 Swap | **Ground Chicken**

If you've opted to get **ground chicken**, prep in the same way the recipe instructs you to prep the **beef**. Disregard tip to add an **egg** to the **mixture**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Cook in the same way as the **beef**.**

3 | Form Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep in the same way the recipe instructs you to prep the **beef**. Disregard tip to add an **egg** to the **mixture**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **Beyond Meat® patties**. Cook in the same way as the **beef**.**

4 | Cook patties and bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, after cooking **patties**, reheat the pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

6 | Finish and serve

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook beef, chicken and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.