



Bodega-Inspired Beef Burgers

with Herby Cream Cheese and Potato Wedges

Family Friendly 30-40 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Ground Beef



Ground Turkey



Russet Potato



Brioche Bun



Roma Tomato



Cream Cheese



Green Onion



Garlic Puree



Sour Cream



Italian Breadcrumbs



Dill-Garlic Spice Blend



Spring Mix

HELLO GREEN ONION

Another common name for this allium is scallion!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Roma Tomato	80 g	160 g
Cream Cheese	86 g	172 g
Green Onion	1	2
Garlic Puree	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Spring Mix	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, 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, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook patties

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

Add **½ tbsp oil** (dbl for 4 ppl) to the pan, then add **turkey patties**. Cook them in the same way the recipe instructs you to cook the **beef patties**.



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**.
- Add **cream cheese, sour cream, remaining Dill-Garlic Spice Blend** and **green onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Make garlic butter and toast buns

- Melt **1 tbsp butter** (dbl for 4 ppl) in a small microwavable bowl, or in a small pan over low heat.
- Add **remaining garlic puree** to **melted butter**. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**.
- Arrange on another unlined baking sheet, cut-side up. Brush **garlic butter** onto cut sides.
- Toast **buns** in the **top** of the oven until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!)



Form patties

- Add **beef, breadcrumbs, half the garlic puree** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **turkey**, prepare the **patties** in the same way the recipe instructs you to prepare the **beef patties**.



Finish and serve

- 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.

Dinner Solved!