



# Cheesy Brie and Beef Burgers

## with Garlic Rosemary Foil-Pouch Potatoes

**FAMILY** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Ground Beef
- Brie Cheese
- Artisan Bun
- Yellow Potato
- Rosemary
- Shallot
- Fig Jam
- Garlic
- Baby Arugula
- Whole Grain Mustard

**HELLO BRIE**

*This creamy cheese takes a burger from simple to luxurious*

## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium heat.

### Bust Out

Medium Bowl, Large Bowl, Measuring Spoons, Aluminum Foil, Box Grater

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brie Cheese	125 g	250 g
Artisan Bun	2	4
Yellow Potato	300 g	600 g
Rosemary	1	2
Shallot	50 g	100 g
Fig Jam	2 tbsp	4 tbsp
Garlic	6 g	12 g
Baby Arugula	56 g	56 g
Whole Grain Mustard	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



### 1. PREP POTATOES

Strip a **few rosemary leaves** from the stem and finely chop **1 tbsp** (dbl for 4 ppl). Peel, then mince **garlic**. Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **garlic**, **half the rosemary**, **1 tbsp oil**, and **2 tbsp water** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



### 4. GRILL BURGERS

Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Add **burgers** to the other side of the grill. Reduce heat to medium, close lid and grill **burgers**, until cooked through, flipping once, 3-4 min per side.\*\*



### 2. GRILL POTATOES

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** make 2 pouches for 4 ppl, using 2 sheets of foil per pouch). Place pouch on one side of grill, close lid and grill over medium-high heat, until tender, 24-25min.



### 5. FINISH BURGERS

When **burgers** are almost done, top with **brie slices**. Add **bun halves** to other side of grill next to the **potatoes**, cut side-down. Close lid and grill until **cheese** melts and **buns** are warmed through, 2-3 min.



### 3. FINISH PREP

Peel, then grate the **shallot**. Cut **brie** into ¼-inch slices. Halve **buns**. Combine **beef**, **shallot**, **mustard**, **remaining rosemary** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**.



### 6. FINISH AND SERVE

Spread **fig jam** over **bun halves**. Top **bottom buns** with **brie-topped patties** and **arugula**, then finish with **top buns**. Carefully open foil pouches. Divide **potatoes** and **burgers** between plates.

## Dinner Solved!