



Cheesy Brie and Beef Burgers

with Garlic Rosemary Foil-Pouch Potatoes

Grill

35 Minutes



Ground Beef



Brie Cheese



Artisan Bun



Yellow Potato



Rosemary



Red Onion



Fig Jam



Garlic



Arugula and Spinach Mix



Whole Grain Mustard



Panko Breadcrumbs

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, measuring spoons, box grater, aluminum foil, large bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brie Cheese	125 g	250 g
Artisan Bun	2	4
Yellow Potato	360 g	720 g
Rosemary	1	2
Red Onion	56 g	113 g
Fig Jam	2 tbsp	4 tbsp
Garlic	6 g	12 g
Arugula and Spinach Mix	56 g	56 g
Whole Grain Mustard	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

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

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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. Add **potatoes, garlic, half the rosemary, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat.



Grill patties

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



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, 24-25 min.



Finish patties

When **patties** 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 toasted, 2-3 min.



Finish prep

While **potatoes** grill, peel, then grate **half the onion** (whole onion for 4 ppl). Cut **brie** into ¼-inch slices. Halve **buns**. Combine **beef, panko, onions, mustard, remaining rosemary** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. (**TIP:** If you prefer a firmer patty, add an **egg** to the mixture!)



Finish and serve

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

Dinner Solved!