



Cheesy Stuffed Burgers

with BBQ Oven-Baked Wedges

Family Friendly

30-40 Minutes



Ground Beef



Brioche Bun



Cheddar Cheese,
shredded



Cream Cheese



Spring Mix



Dijon Mustard



Roma Tomato



Russet Potato



Mayonnaise



BBQ Seasoning



Panko Breadcrumbs



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HELLO CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Cream Cheese	2 tbsp	4 tbsp
Spring Mix	28 g	56 g
Dijon Mustard	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Russet Potato	460 g	920 g
Mayonnaise	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 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 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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1



Roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)

4



Cook burgers

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **burgers**. Pan-fry until cooked through, 4-5 min per side. **** (NOTE:** Don't overcrowd the pan; cook burgers in 2 batches if needed.)

2



Prep

- Meanwhile, slice **tomato** into ¼-inch rounds.
- Stir together **cream cheese** and **cheddar cheese** in a small bowl.

5



Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until lightly golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



Prep burgers

- Combine **beef**, **panko**, **remaining BBQ Seasoning**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture.)
- Form **beef** into **four 5-inch wide patties** (8 patties for 4 ppl).
- Divide **cheese mixture** between **2 patties** (4 patties for 4 ppl), then top with **remaining patties**.
- Pinch edges of **burgers** together to seal in **cheese**.

6



Finish and serve

- Stir together **mayo** and **Dijon** in another small bowl.
- Spread **Dijonnaise** on **bottom buns**, then stack with **spring mix**, **tomatoes** and **burgers**. Close with **top buns**.
- Serve **wedges** alongside.

Dinner Solved!