



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

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

3 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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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 middle and bottom of the oven, rotating sheets halfway through.)



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 golden, 2-3 min per side. **** (NOTE:** Don't overcrowd the pan; cook burgers in 2 batches if needed.)
- Transfer **patties** to an unlined baking sheet.
- Bake in the **top** of the oven until cooked through, 6-9 min. ******



Prep

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



Toast buns

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



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**.
- Firmly pinch **edges of burgers** together to seal in **cheese**. Then gently reshape into rounds.



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!