



# Goat Cheese and Pear Beef Burgers

with Rosemary Wedges

35 Minutes



- Ground Beef
- Bacon
- Artisan Bun
- Goat Cheese
- Dried Rosemary
- Russet Potato
- Bartlett Pear
- Mayonnaise
- Garlic Puree
- Baby Spinach
- Dijon Mustard
- Panko Breadcrumbs

**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon	100 g	200 g
Artisan Bun	2	4
Goat Cheese	56 g	113 g
Dried Rosemary	1 tsp	2 tsp
Russet Potato	460 g	920 g
Bartlett Pear	1	2
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Dijon Mustard	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and beef to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

## 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.*

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## Roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, rosemary** 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** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, 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 patties

- Carefully wipe the pan from step 2 clean.
- Heat over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*



## Caramelize pears

- Meanwhile, core, then thinly slice **pear**.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pears**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **pears** are dark golden-brown, 3-4 min.
- Transfer **pears** to a plate. Set aside.



## Toast buns

- Meanwhile, halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Sprinkle **goat cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** is melted and **buns** are golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make patties

- Meanwhile, combine **beef, panko, garlic puree, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **beef mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

If you've opted to add **bacon**, cut **bacon strips** in half crosswise. Arrange **bacon** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **top** of the oven until crispy and cooked through, 8-12 min.\*\*



## Finish and serve

- Stir together **mayo** and **Dijon** in a small bowl.
- Spread **Dijon mayo** on **top buns**.
- Stack **patties, caramelized pears** and **spinach** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **wedges** between plates.

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!