



# Goat Cheese and Pear Burgers

with Rosemary Wedges

35 Minutes



Ground Beef



Artisan Bun



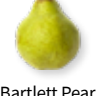
Goat Cheese



Rosemary



Russet Potato



Bartlett Pear



Mayonnaise



Garlic Puree



Baby Spinach



Dijon Mustard



Panko Breadcrumbs

HELLO GOAT CHEESE

*A savoury, tangy, creamy cheese that pairs perfectly with pears!*

## 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
Artisan Bun	2	4
Goat Cheese	56 g	113 g
Rosemary	1	2
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 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

Strip **1 tbsp rosemary leaves** (dbl for 4 ppl) from stems, then roughly chop. Cut **potatoes** into ½-inch wedges. Add **potatoes, rosemary** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the middle and bottom of the oven, rotating sheets halfway)



## Cook patties

Carefully wipe the same 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

While **potatoes** roast, 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 **pear slices**. 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 dark golden-brown, 3-4 min. Transfer **pears** to a plate. Set aside.



## Toast buns

While **patties** cook, halve **buns** and 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 **top buns** are golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make patties

While **pears** cook, combine **beef** with **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 4-inch-wide burger patties** (4 patties for 4 ppl). Lightly press a thumbprint into **each patty**.



## Finish and serve

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

## Dinner Solved!