



# Grilled Tex-Mex Cheeseburgers

with Foil-Pouch Veggies and Cilantro Mayo

Grill 30 Minutes



Ground Beef



Cilantro



Canned Corn



Green Onion



Sweet Bell Pepper



Mexican Seasoning



Monterey Jack  
Cheese, shredded



Mayonnaise



Spring Mix



Artisan Bun

HELLO MEXICAN SEASONING

*Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

## Bust out

Medium bowl, measuring spoons, strainer, aluminum foil, small bowl

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Cilantro	7 g	14 g
Canned Corn	½ can	1 can
Green Onion	2	4
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	2 tbsp	4 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Artisan Bun	2	4
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.*

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## Prep

Core, then cut **pepper** into ½-inch pieces. Roughly chop **cilantro**. Thinly slice **green onions**. Add **mayo** and **cilantro** to a small bowl. Season with **pepper**, then stir to combine. Set aside. Drain, then rinse **corn**. Add **peppers**, **half the Mexican Seasoning**, **half the corn** (use all for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Halve **buns**.



## Grill veggies

Place pouch with **veggies** on one side of the grill. Close lid and grill until tender, 12-14 min.



## Assemble foil pouch

Arrange **veggie mixture** on one side of a 18x12-inch piece of foil. (**NOTE:** Make 2 pouches for 4 ppl.) Fold foil in half over **veggie mixture** and pinch edges to seal pouch. Set aside.



## Grill patties and buns

Halfway through grilling **veggies**, add **patties** to the other side of the grill. Close lid and grill **patties**, flipping once, until cooked through, 3-4 min per side.\*\* When **patties** are almost done, carefully sprinkle **cheese** on top. Add **buns** to the grill, cut side-down. Close lid and grill until **buns** are warmed through and **cheese** is melted, 2-3 min.



## Form patties

Add **beef** and **remaining Mexican Seasoning** to the same medium bowl (from step 1). Season with **pepper**, then combine. Form **beef mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). Set aside.



## Finish and serve

Carefully open **foil pouch**. Sprinkle **green onions** over **veggies**. Spread **cilantro mayo** over **buns**. Stack **spring mix**, then **patties** on **bottom buns**. Close with **top buns**. Divide **burgers** and **veggies** between plates.

## Dinner Solved!