



Pizza Burger

with Parmesan Fries and Marinara Ketchup

PRONTO 35 Minutes



Ground Beef



Green Bell Pepper



Russet Potato



Mozzarella Cheese, shredded



Marinara Sauce



Parmesan Cheese



Italian Breadcrumbs



Artisan Bun



Onion, sliced



Italian Seasoning



Ketchup

HELLO PARMESAN FRIES

A sprinkle of shredded Parmesan transforms the humble fry into an elegant side!

START HERE

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

Bust Out

Large Non-Stick Pan, 2 Baking Sheets, Medium Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Green Bell Pepper	200 g	400 g
Russet Potato	460 g	920 g
Mozzarella Cheese, shredded	¼ cup	½ cup
Marinara Sauce	1 cup	2 cup
Parmesan Cheese	¼ cup	½ cup
Italian Breadcrumbs	¼ cup	½ cup
Artisan Bun	2	4
Onion, sliced	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. PREP & ROAST POTATOES

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **Italian seasoning** and **1 tbsp oil** on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in middle and bottom of oven, rotating sheets halfway through cooking)



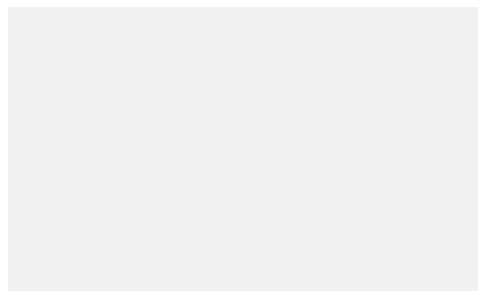
4. COOK PATTIES

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



2. PREP

While **fries** bake, core, then thinly slice **pepper**. Combine **beef** with **breadcrumbs** in a medium bowl. Form **mixture** into **two equal 5-inch wide patties** (4 patties for 4 ppl).



5. TOAST BUNS

Cut **each bun** in half then arrange on another baking sheet, cut-side up. Top the bottom halves of the **buns** with **patties** and the **pepper-onion mixture**. Sprinkle over the **mozzarella**. Toast the **sandwiches** in the **top** of the oven until the **top buns** are toasted and the **cheese** melts, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until tender crisp, 4-5 min. Season with **salt** and **pepper**. Remove pan from the heat, then transfer **veggies** to a plate.



6. FINISH & SERVE

While **buns** toast, heat the same pan (from step 4) over medium heat. When hot, add **marinara**. Cook, stirring occasionally until heated through, 2-3 min. When **potatoes** are done, sprinkle with **parmesan cheese**. Spread **half the marinara** onto **top buns** then finish **burgers** with **top buns**. Stir **ketchup** into **remaining marinara**. Divide **burgers** between plates. Serve with **parmesan fries** and **marinara ketchup**, for dipping.

Dinner Solved!