



Southwest-Inspired Cheesy Beef Burgers








with 'Ranch-o-Mole' Sauce and Monterey Jack

Family Friendly 25-35 Minutes

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 	 
Ground Turkey 250 g 500 g	Beyond Meat® 2 4
	
Ground Beef 250 g 500 g	Italian Breadcrumbs ¼ cup ½ cup
	
Enchilada Spice Blend 1 tbsp 2 tbsp	Zesty Garlic Blend 1 tbsp 2 tbsp
	
Sweet Potato 2 4	Artisan Bun 2 4
	
Monterey Jack Cheese, shredded ½ cup 1 cup	Baby Spinach 28 g 56 g
	
Tomato 1 2	Guacamole 3 tbsp 6 tbsp
	
Ranch Dressing 4 tbsp 8 tbsp	

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.

Pantry items | Oil, pepper, salt, unsalted butter

Cooking utensils | Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

1



Roast sweet potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, 1 tsp Zesty Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. (**TIP:** For 4 ppl, use 2 baking sheets with 1 tbsp oil and 1 tsp Zesty Garlic Blend per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** If using 2 baking sheets, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Toast buns

- Meanwhile, halve **buns**.
- Spread **1 tbsp** (2 tbsp) **softened butter** on cut sides, then arrange **buns** on an unlined baking sheet, cut-sides up.
- Toast in the **bottom** of the oven until golden, 5-6 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Prep

- Meanwhile, thinly slice **tomato**.
- Add **guacamole, ranch dressing** and **¼ tsp** (½ tsp) **Enchilada Spice Blend** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

3



Cook patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- Add **beef, breadcumbs, remaining Enchilada Spice Blend** and **remaining Zesty Garlic Blend** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- When the pan is hot, add **patties** to the dry pan. Pan-fry until golden-brown, 4-5 min, then flip.

5



Finish patties and melt cheese

- After flipping **patties**, sprinkle tops with **cheese**.
- Cover and cook until **cheese** melts and **patties** are cooked through, 3-4 min.**
- Remove the pan from heat.

6



Finish and serve

- Spread **some "ranch-o-mole" sauce** on **top and bottom buns**.
- Stack **patties, tomatoes** and **spinach** on **bottom buns**. Close with top **buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **any remaining ranch-o-mole sauce** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, prepare in the same way the recipe instructs you to prepare the **beef**. Add **1 tbsp** (2 tbsp) **oil** to the pan, then **turkey**. Cook and plate in the same way the recipe instructs you to cook and plate the **beef**.**

3 | Cook patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Cook and plate it the same way the recipe instructs you to cook and plate the **beef**.**

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.