



# Southwest-Inspired Cheesy Beef Burgers

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

Family Friendly 30-40 Minutes



Swap	Swap	Double

Customized Protein Add Swap or 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)




You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 3, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a VIDA by PADERNO Essence Series 4 Burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD), Canadian. This is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

**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, salt, unsalted butter, pepper

**Cooking utensils** | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

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### 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**, **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 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.)

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### 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 down.
- 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** and **ranch dressing** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine. Set aside.

3



### Cook patties

- 🔄 Swap | **Ground Turkey**
- 🔄 Swap | **Beyond Meat®**
- ×2 Double | **Ground Beef**

- Heat a large non-stick pan over medium heat.
- Combine **beef** and **Tex-Mex paste** in a medium bowl.
- 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. (**NOTE:** The patties will finish cooking in step 5.)

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### 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.

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### 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 sauce** alongside for dipping.

Measurements  
within steps

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

### 3 | Cook turkey patties

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, prep **turkey patties** in the same way as the **beef**. Add **1 tbsp** (1 ½ tbsp) **oil** to the hot pan, then add **turkey patties**. Cook in the same way the recipe instructs you to cook the **beef patties**.\*\*

### 3 | Cook Beyond Meat® 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**.\*\* (**NOTE:** Save Tex-Mex paste for another use.)

### 3 | Cook patties

×2 Double | **Ground Beef**

If you've opted for double **beef**, use a large bowl to combine **beef mixture**. Form into **four** (eight) **5-inch-wide patties**. Pan-fry **patties** in batches, if needed!

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