

HELLO Southwest-Inspired Cheesy Beef Burgers with Parch a Mole Sauce and Montareu Jack

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

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

Family Friendly

30-40 Minutes









500 g | 1000 g



Ground Beef

250 g | 500 g





Sweet Potato



Artisan Bun

2 4



Monterey Jack Cheese, shredded



28 g | 56 g

1/2 cup | 1 cup



Tomato



1 2

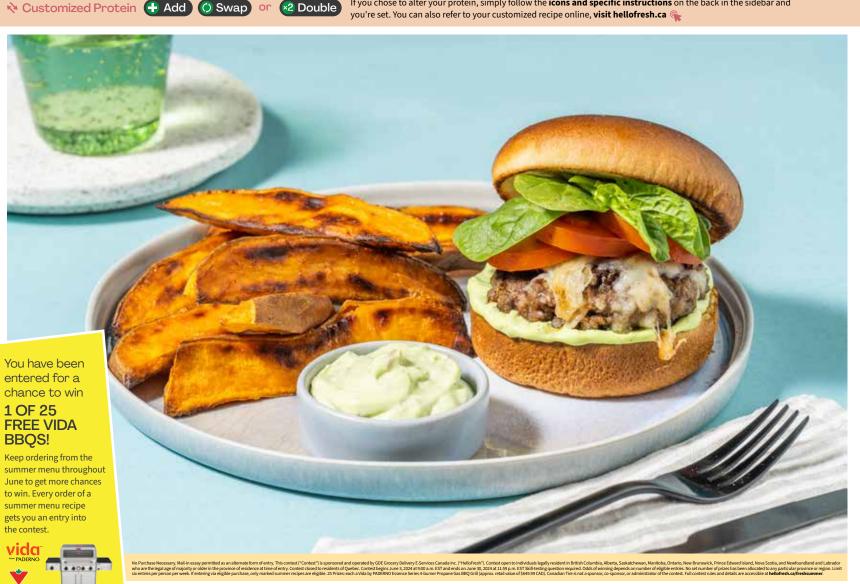
Guacamole 3 tbsp | 6 tbsp



Ranch Dressing 4 tbsp | 8 tbsp



Tex-Mex Paste 1 tbsp | 2 tbsp



Allengens 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.



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



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 goldenbrown, 22-24 min. (NOTE: If using 2 baking sheets, roast in the middle and top of the oven, rotating sheets halfway through.)



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.



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.)



3 Cook Beyond Meat® patties

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.**

1 tbsp

2 person

3 | Cook turkey patties

O Swap | Ground Turkey

(2 tbsp)

4 person

oil

Ingredient

O Swap | Beyond Meat®

Measurements

within steps

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

😢 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!



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!)



- 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.



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.