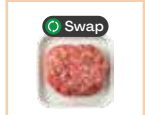




SuperQuick Cheesy Italian-Inspired Burgers with Caesar Salad

15 Minutes



Ground Beef
250 g | 500 g

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](http://www.hellofresh.ca)



- Mild Italian Sausage, uncased
250 g | 500 g
- Artisan Bun
2 | 4
- Mozzarella Cheese, shredded
¾ cup | 1 ½ cups
- Roasted Pepper Pesto
¼ cup | ½ cup
- Caesar Dressing
4 tbsp | 8 tbsp
- Croutons
28 g | 56 g
- Parmesan Cheese, shredded
¼ cup | ½ cup
- Lettuce
1 | 2
- Mini Cucumber
1 | 2

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.

| | | |
|-----------------------|----------|----------|
| Ingredient quantities | 56 g | 113 g |
| | 2 person | 4 person |

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan

1



Prep veggies and burgers

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔄 Swap | Ground Beef

- Cut **cucumber** into ¼-inch slices.
- Cut **romaine lettuce** into 1-inch pieces.
- Form **Italian sausage** into **two** (four) **4-inch-wide patties**.

2



Cook burgers

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil** then the **patties**. (**NOTE**: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side. ******

3



Toast buns

- Halve **buns**. Arrange on an unlined baking sheet, cut-sides up. Sprinkle **mozzarella** over **top buns**.
- Broil **buns** in the **middle** of the oven until **cheese** melts, 3-4 min. (**TIP**: Keep an eye on buns so they don't burn!)

4



Toss salad

- Add **cucumbers**, **romaine lettuce**, **croutons**, **Parmesan** and **Caesar dressing** to a large bowl.
- Season with **salt** and **pepper**, then toss to coat.

5



Finish and serve

- Spread **roasted pepper pesto** over **bottom buns**, then top with **patties** and **top buns**.
- Divide **Italian-inspired burgers** and **Caesar salad** between plates.

Measurements
within steps

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

1 | Prep veggies and burgers

🔄 Swap | Ground Beef

If you've opted to get beef, cook it in the same way the recipe instructs you to cook the Italian Sausage.

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