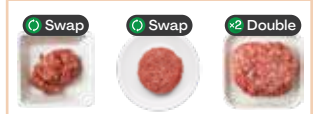




# Cheesy Stuffed Burgers with BBQ Oven-Baked Wedges

Family Friendly 30 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](http://hellofresh.ca)

Ground Turkey 250 g | 500 g Beyond Meat® 2 | 4 Ground Beef 500 g | 1000 g



Ground Beef 250 g | 500 g



Artisan Bun 2 | 4



Cheddar Cheese, shredded 1/2 cup | 1 cup



Cream Cheese 2 | 4



Spring Mix 28 g | 56 g



Dijon Mustard 1 tbsp | 2 tbsp



Tomato 1 | 2



Russet Potato 2 | 4



Mayonnaise 2 tbsp | 4 tbsp



BBQ Seasoning 1 tbsp | 2 tbsp



Panko Breadcrumbs 1/3 cup | 2/3 cup

**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, pepper

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

1



### Roast wedges

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

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



### Cook burgers

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tsp** (2 tsp) **oil**, then **burgers**. Pan-fry until golden, 2-3 min per side. (**NOTE:** Don't overcrowd the pan; cook burgers in 2 batches if needed.)
- Transfer **patties** to an unlined baking sheet.
- Bake in the **top** of the oven until cooked through, 6-7 min.\*\*

2



### Prep

- Meanwhile, slice **tomato** into ¼-inch rounds.
- Stir together **cream cheese** and **cheddar cheese** in a small bowl.

5



### Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast in the **bottom** of the oven until lightly golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



### Prep burgers

Swap | Ground Turkey

Swap | Beyond Meat®

\*2 Double | Ground Beef

- Combine **beef**, **panko**, **remaining BBQ Seasoning**, ¼ tsp (½ tsp) **salt** and ¼ tsp (½ tsp) **pepper** in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture.)
- Form **beef** into **four** (eight) **5-inch-wide patties**.
- Add **cheese mixture** to the center of **2** (4) **patties**, then top with **remaining patties**.
- Firmly pinch **edges of patties** together to seal in **cheese**, then gently reshape into rounds.

6



### Finish and serve

- Stir together **mayo** and **Dijon** in another small bowl.
- Spread **Dijonnaise** on **bottom buns**, then stack with **spring mix**, **tomatoes** and **cheesy patties**. Close with **top buns**.
- Serve **wedges** alongside.

Measurements within steps

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

### 3 | Prep burgers

Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook it in the same way the recipe instructs you to prep and cook the **beef**\*\*

### 3 | Prep burgers

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare and cook it the same way the recipe instructs you to prepare and cook the **beef**\*\* Disregard tip to add an **egg** to **mixture**.

### 3 | Prep burgers

\*2 Double | Ground Beef

If you've opted for **double beef**, add an extra ¼ tsp (½ tsp) **salt** to the **beef mixture**. (**TIP:** For 4 ppl, if you prefer more tender patties add 2 eggs to the mixture!) Form into **8** (16) **5-inch-wide patties**. Add **cheese mixture** to the center of **4** (8) **patties**, then top with **remaining patties**. Follow the rest of the recipe as written.

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