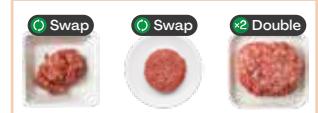




Southwest-Inspired Cheesy Beef Burgers

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

Family Friendly 30-40 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 500 g | 1000 g **×2**



- Ground Beef 250 g | 500 g
- 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
- Tex-Mex Paste 1 tbsp | 2 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, salt, unsalted butter, pepper

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

1



Roast sweet potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 **tbsp** (2 **tblsp**) 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.)

4



Toast buns

- Meanwhile, halve **buns**.
- Spread **1 **tbsp**** (2 **tblsp**) **softened butter** on cut sides, then arrange **buns** on an unlined baking sheet, cut-side 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** and **ranch dressing** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

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** (four) **5-inch-wide patties**.
- When the pan is hot, add **patties** to the dry pan. Pan-fry until golden-brown, 4-5 min. (**NOTE**: The patties will finish cooking in step 5.)

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 **tblsp**) **oil**
2 person 4 person Ingredient

3 | Cook patties

🔄 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 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **Tex-Mex paste** for another use. When the pan is hot, add ½ **tbsp** (1 **tblsp**) **oil**, then **Beyond Meat® patties**. Cook **patties** in the same way the recipe instructs you to cook the **beef**.**

3 | Cook patties

*2 Double | **Ground Beef**

If you've opted for **double beef**, add an extra ¼ **tsp** (½ **tsp**) **salt** to the **beef mixture**. Form into **four** (eight) **5-inch-wide patties**. Pan-fry **patties** in batches, if needed. Follow the rest of the recipe as written.

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