



Goat Cheese and Pear Beef Burgers with Rosemary Wedges

35 Minutes

Customized Protein

+ Add

Swap

or

x2 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



Ground Beef
250 g | 500 g



Artisan Bun
2 | 4



Goat Cheese
1/2 cup | 1 cup



Rosemary, sprig
1 | 1



Russet Potato
2 | 4



Pear
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Garlic Puree
1 tbsp | 2 tbsp



Baby Spinach
28 g | 56 g



Dijon Mustard
1 tbsp | 2 tbsp



Panko
Breadcrumbs
1/2 cup | 3/4 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 | Salt, sugar, pepper, oil

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

1



Roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **rosemary leaves** from the **stems**. Finely chop.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **rosemary** and **1 tbsp oil** to an unlined 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, flipping halfway through, 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 patties

- Carefully wipe the pan from step 2 clean.
- Heat over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

2



Caramelize pears

- Meanwhile, core, then thinly slice **pear**.
- Heat a large non-stick pan over medium.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **pears**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **pears** are dark golden-brown, 3-4 min.
- Transfer **pears** to a plate. Set aside.

5



Toast buns

- Meanwhile, halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Sprinkle **goat cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** is melted and **buns** are golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn.)

3



Make patties

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

- Meanwhile, combine **beef**, **panko**, **garlic puree**, ¼ **tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper** in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture.)
- Form **beef mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

6



Finish and serve

- Stir together **mayo** and **Dijon** in a small bowl.
- Spread **Dijon-mayo** on **top buns**.
- Stack **patties**, **caramelized pears** and **spinach** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **wedges** between plates.

Measurements within steps | 1 **tbsp** (2 **tbsp**) **oil** | 2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Make patties

🔄 Swap | **Ground Turkey**

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

3 | Make Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

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

3 | Make patties

✖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 servings, if you prefer more tender patties add 2 eggs to the mixture.) Form into **four** (eight) **5-inch-wide patties**.

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