

HELLO Cheesy Stuffed Burgers with BBQ Oven-Baked Wedges

Family Friendly 30-40 Minutes





Ground Turkey Beyond Meat® Bacon Strips



100 g | 200 g

Customized Protein Add







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 🎥



Ground Beef



250 g | 500 g







Cream Cheese

1 2

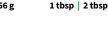
shredded 1/2 cup | 1 cup



Spring Mix



28 g | 56 g







Tomato 1 | 2

2 | 4



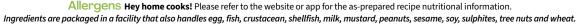
Mayonnaise 2 tbsp | 4 tbsp



BBQ Seasoning 1 tbsp | 2 tbsp



Breadcrumbs ⅓ cup | ⅔ cup



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



Roast wedges

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To a parchment-lined baking sheet, add potatoes, half the BBQ Seasoning and 1 tbsp oil. (NOTE: For 4 servings, 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 for 25-28 min, until tender and golden.
 (NOTE: For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Prep

- Meanwhile, slice tomato into ¼-inch rounds.
- In a small bowl, stir together cream cheese and cheddar cheese.



Form patties

Swap | Ground Turkey

🔘 Swap | Beyond Meat®

- In a medium bowl, combine **beef**, **panko**, **remaining BBQ Seasoning**, ¼ **tsp** (½ tsp) **salt** and ¼ **tsp** (½ tsp) **pepper**. (**TIP**: If you prefer more tender patties, add an egg to the mixture!)
- Form **beef** into 4 (8) 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.



Cook patties

🕕 Add | Bacon Strips 🗋

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



Toast buns

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



Finish and serve

🕀 Add | Bacon Strips

- In another small bowl, stir together mayo and Dijon. (TIP: This is your Dijonnaise!)
- Spread some Dijonnaise on bottom buns, then stack with spring mix, tomatoes and cheesy patties. Close with top buns.
- Serve wedges and any remaining Dijonnaise alongside.

within steps

tbsp (2 tbsp)

g 4-serving Ingred

oil

For 6 servings

Measurements

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 | Form 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**.** Disregard tip to add an **egg** to **mixture**.

3 | Form 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**.

4 | Cook patties and bacon

🕂 Add | Bacon Strips

If you've opted to add **bacon**, while **patties** bake, reheat the pan over medium. When hot, add **bacon**. Cook for 5-8 min, flipping occasionally, until crispy.** Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined cutting board. Set aside.

6 | Finish and serve

🕀 Add | Bacon Strips

Add **bacon** to the **burgers** when you assemble them.