



Cheesy Stuffed Burgers with BBQ Oven-Baked Wedges

Family Friendly 30-40 Minutes



Ground Turkey 250 g | 500 g Beyond Meat® 2 | 4 Bacon Strips 100 g | 200 g

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 Beef 250 g | 500 g



Artisan Bun 2 | 4



Cheddar Cheese, shredded 1/2 cup | 1 cup



Cream Cheese 1 | 2



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 1/2 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 | 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.

- 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.)

4



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.**

2



Prep

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

3



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.

6



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.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2-serving 4-serving Ingredient

For 6 servings

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.

** Cook ground beef, turkey and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.