

Bodega-Inspired Beef Burgers

with Herby Cream Cheese and Potato Wedges

Family Friendly 30-40 Minutes



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Ground Beef







Brioche Bun

Yellow Potato





Roma Tomato

Cream Cheese







Green Onion Garlic Puree







Sour Cream

Italian Breadcrumbs



Dill-Garlic Spice Blend



Spring Mix



Start here

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

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, small pan, small bowl, small microwavable bowl, large non-stick pan

Ingredients

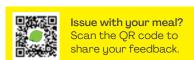
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	2 Person	4 Person
Ground Beef	250 g	500 g
Chorizo Sausage, uncased	250 g	500 g
Yellow Potato	350 g	700 g
Brioche Bun	2	4
Roma Tomato	95 g	190 g
Cream Cheese	2	4
Green Onion	1	2
Garlic Puree	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Spring Mix	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

- Salt and Pepper*
- * Pantry items
- ** Cook beef and chorizo to a minimum internal temperature of 74°C/165°F.

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.





- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** 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**, **pepper** and **half the Dill-Garlic Spice Blend**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 24-26 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



- cheeseMeanwhile, halve green onion lengthwise,
- Cut **tomato** into ¼-inch rounds. Season with **salt** and **pepper**.

then thinly slice.

 Add cream cheese, sour cream, remaining Dill-Garlic Spice Blend and green onions to a small bowl. Season with salt and pepper, then stir to combine.



Form patties

- Add beef, breadcrumbs, half the garlic puree and ¼ tsp (½ tsp) salt to a medium bowl. (TIP: If you prefer a more tender patty, add an egg to mixture!) Season with pepper, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **chorizo**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.**



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches, if needed.) Pan-fry until cooked through, 5-6 min per side.**
- Transfer to a plate, then cover to keep warm.



- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over
- Add remaining garlic puree to melted butter. Season with salt and pepper, then stir to combine.
- Halve buns.

low heat.

- Arrange on another unlined baking sheet, cut-side up. Brush garlic butter onto cut sides.
- Toast **buns** in the **top** of the oven until golden-brown, 3-5 min. (TIP: Keep an eye on buns so they don't burn!)



Finish and serve

- Spread some herby cream cheese onto buns.
- Stack **spring mix**, **patties** and **tomatoes** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining herby cream cheese** alongside for dipping.

Dinner Solved!