



Cheesy Monterey Jack Burgers

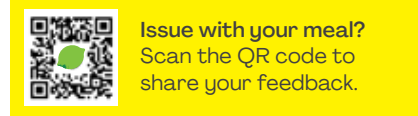
with Garlic and Rosemary Sweet Potatoes

Grill

35 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



- Ground Beef
- Double Ground Beef
- Artisan Bun
- Sweet Potato
- Rosemary
- Yellow Onion
- Fig Spread
- Garlic, cloves
- Monterey Jack Cheese, shredded
- Spring Mix
- Whole Grain Mustard
- Panko Breadcrumbs

HELLO FIG SPREAD

Tart, sweet and perfect for sauces and dressings!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, box grater, large bowl, parchment paper

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Rosemary	1 sprig	2 sprig
Yellow Onion	56 g	113 g
Fig Spread	2 tbsp	4 tbsp
Garlic, cloves	2	4
Monterey Jack Cheese, shredded	½ cup	1 cup
Spring Mix	28 g	56 g
Whole Grain Mustard	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook 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.



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1



Prep and roast sweet potatoes

- Strip **rosemary leaves** from stems and finely chop **1 tbsp** (2 tbsp).
- Peel, then mince **garlic**.
- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, garlic, half the rosemary, 1 tbsp** (2 tbsp) **oil** in a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Transfer **sweet potatoes** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.

4



Finish patties

- When **patties** are almost done, top with **cheese**.
- Add **bun halves**, cut-side down to the other side of the grill.
- Close lid and grill, until **cheese** melts and **buns** are warmed through, 2-3 min.

2



Finish prep

- Meanwhile, peel, then slice **half the onion** into ¼-inch rounds (whole onion for 4 ppl).
- Halve **buns**.
- Combine **beef, panko, half the mustard, remaining rosemary** and **¼ tsp** (½ tsp) **salt** in a large bowl. (**TIP:** If you prefer a more tender patty, add an egg to the burger mixture.)
- Season with **pepper**. Form **beef mixture** into **two 4-inch-wide burger patties** (4 patties for 4 ppl).

5



Finish and serve

- Spread **fig spread** and **remaining mustard** over **bun halves**.
- Top **bottom buns** with **patties, onions** and **spring mix**, then finish with **top buns**.
- Divide **potatoes** and **burgers** between plates.

3



Grill patties

- Add **patties** to one side of the grill.
- Reduce heat to medium, then close lid and grill **patties**, until cooked through, flipping once, 3-4 min per side.**

If you've opted for **double beef**, add an extra **¼ tsp** (½ tsp) **salt** to the **beef mixture**. Form into **four 5-inch-wide patties** (8 patties for 4 ppl). Proceed with the recipe as written.

Dinner Solved!