



Cheesy Stuffed Burgers

with Garlic-Cajun Oven-Baked Wedges

Family Friendly 30 Minutes



Ground Beef



Brioche Bun



Cheddar Cheese, shredded



Cream Cheese



Spring Mix



Dijon Mustard



Roma Tomato



Garlic Salt



Russet Potato



Mayonnaise



Cajun Seasoning



Panko Breadcrumbs

HELLO STUFFED BURGERS

A creamy, cheesy surprise is waiting inside this stuffed burger!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Cream Cheese	2 tbsp	4 tbsp
Spring Mix	28 g	56 g
Dijon Mustard	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Garlic Salt	1 tsp	2 tsp
Russet Potato	460 g	920 g
Mayonnaise	2 tbsp	4 tbsp
Cajun Seasoning	1 tbsp	2 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 our meal kit labels for the most current allergen 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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Bake wedges

Cut **potatoes** into ½-inch thick wedges. Add **potatoes, garlic salt, half the Cajun Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, until golden-brown, 24-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets and bake in the top and bottom of the oven, rotating sheets halfway through cooking.)



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side. (**TIP:** Don't overcrowd the pan; cook the patties in two batches if needed!)



Prep

While **wedges** bake, slice **tomato** into ¼-inch rounds. Stir together **cream cheese** and **cheddar** in a small bowl.



Toast buns

While **patties** cook, halve **buns**, then arrange them on another baking sheet, cut-side up. Toast in the **top** of the oven, until lightly golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Stuff patties

Combine **beef, panko, remaining Cajun Seasoning, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture.) Form **beef** into **four 4-inch wide burger patties** (eight patties for 4 ppl). Divide **cheese filling** between **2 patties** (4 patties for 4 ppl), then top with the **remaining patties** like a sandwich. Using your hands, pinch sides shut to seal in **cheese filling**.



Finish and serve

Stir together the **mayo** and **Dijon** in another small bowl. Spread **Dijonnaise** over **bottom buns**. Top with **spring mix, patties, tomatoes, and top buns**. Serve **potato wedges** alongside.

Dinner Solved!