



# Grilled Tex Mex Cheeseburger

## Foil-Pouch Veggies and Cilantro Mayo

GRILL

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Cilantro



Corn Kernels



Green Onions



Sweet Bell Pepper



Mexican Seasoning



Monterey Jack Cheese, shredded



Mayonnaise



Spring Mix



Artisan Bun

HELLO MEXICAN SPICE BLEND

Sweet, smoky, spicy and oh so good!

## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 500°F over medium-high heat.

### Bust Out

Medium Bowl, Measuring Spoons, Aluminum Foil, Small Bowl

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Cilantro	7 g	14 g
Corn Kernels	113 g	227 g
Green Onions	2	4
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	1 tbsp	2 tbsp
Monterey Jack Cheese, shredded	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Artisan Bun	2	4
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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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### 1. PREP

Core, then cut **peppers** into ½-inch pieces. Roughly chop **cilantro**. Thinly slice **green onions**. Stir together **mayo** and **cilantro** in a small bowl. Season with **pepper**. Set aside. Stir together **corn, peppers, half the Mexican Seasoning** and **1 tbsp oil** (dbl for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Halve **buns**.



### 4. GRILL VEGGIES

Place pouch on one side of grill, and grill until tender, 12-14 min.



### 2. ASSEMBLE FOIL POUCH

Arrange **veggie mixture** on one side of a 18x12-inch piece of foil. Fold foil in half over **veggie mixture** and pinch edges to seal pouch. Set aside. (**NOTE:** Make 2 pouches for 4ppl.)



### 5. GRILL BURGERS

Halfway through grilling **veggies**, add **burger patties** to other side of grill. Grill **patties**, flipping once, until cooked through, 3-4 min per side.\*\* When **patties** are almost done, carefully sprinkle with **cheese**. Add **bun halves** to grill, cut side-down. Close lid and grill until **buns** are warmed through and **cheese** is melted, 2-3 min.



### 3. FORM BURGER PATTIES

Combine **beef** and **remaining Mexican Seasoning** in the same medium bowl. Season with **pepper**. Form **beef mixture** into **two 5-inch wide burger patties** (four patties for 4ppl). Set aside.



### 6. FINISH & SERVE

Carefully open foil pouch. Sprinkle **green onions** over **veggies**. Divide **cilantro mayo** between **bun halves**. Top **bottom buns** with **spring mix**, then **patties**. Finish with **top buns**. Divide **burgers** and **veggies** between plates.

## Dinner Solved!