



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



4 oz | 8 oz
Grape Tomatoes



6 oz | 12 oz
Asparagus



1 | 2
Green Herb
Blend



1 Clove | 1 Clove
Garlic



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Italian Seasoning



5 tsp | 10 tsp
Balsamic Vinegar



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



2 TBSP | 4 TBSP
Ketchup



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat

HELLO

BRUSCHETTA

This classic combination of tomatoes, herbs, garlic, and balsamic vinegar adds a fresh, Italian-style spin to beefy burgers.

BELLISSIMO BRUSCHETTA BURGERS

with Herby Potato Wedges & Parmesan-Roasted Asparagus

CRAFT BURGER



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1180



GET IT DOWN PAT

When forming your patties in step 3, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Grater
- 3 Small bowls
- Baking sheet
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **4 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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* Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP & MIX BUTTER

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Quarter **tomatoes**. Trim and discard bottom 1 inch from **asparagus**. Thinly slice **chives**. Pick **parsley leaves** from stems; finely chop leaves. Peel and grate or mince **garlic**.
- Place **2 TBSP butter (4 TBSP for 4)** in a small microwave-safe bowl; microwave until softened, 10 seconds. Stir in **garlic powder** and season with **salt** and **pepper**. Set aside.



4 ROAST ASPARAGUS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **asparagus** on empty side with a **drizzle of olive oil, salt, and pepper**. Push stalks close together and sprinkle with **Parmesan**. (**For 4 servings, leave potatoes roasting and toss asparagus on a second baking sheet; roast on middle rack.**)
- Return to top rack until potatoes are browned, asparagus is tender, and cheese has melted, 10-12 minutes more.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of olive oil, half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. (**For 4 servings, spread potatoes out across entire sheet.**)
- Roast on top rack until browned and tender, 20-25 minutes total (you'll add the asparagus after 10 minutes).



5 COOK PATTIES & MIX SAUCE

- While asparagus roasts, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **mozzarella**; cover pan to melt cheese.
- Meanwhile, in a third small bowl, combine **ketchup** and **mayonnaise**.



3 MAKE TOPPING & PATTIES

- While potatoes roast, in a second small bowl, combine **tomatoes, vinegar, half the chives, half the chopped parsley**, and a **pinch of garlic** to taste. Season with **salt** and **pepper**.
- Set aside to marinate, stirring occasionally, until ready to serve.
- In a medium bowl, combine **beef***, remaining chives, remaining chopped parsley, **remaining Italian Seasoning, salt** (we used ¾ tsp), and **pepper**. (**For 4 servings, use 1½ tsp salt.**)
- Form into two equal-sized patties (**four patties for 4**), each slightly wider than a burger bun.



6 FINISH & SERVE

- Toast **buns**; spread cut sides with **garlic butter**.
- Fill buns with **patties** and **bruschetta topping**. Divide **burgers** between plates along with **potato wedges** and **asparagus**. Serve with **sauce** on the side.