



JALAPEÑO POPPER STUFFED BURGERS

with Creamy Ranch Mayo, Crispy Fried Onions & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Jalapeño



1 TBSP | 2 TBSP
Fry Seasoning



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



10 oz | 20 oz
Ground Beef**



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



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Brussels Sprouts

Calories: 1050



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1130



HELLO

JALAPEÑO POPPER BURGER

The flavors of a cheese-stuffed jalapeño hidden in the center of a burger

HOT TIP

Remember to wash your hands well (or wear gloves) when handling jalapeños and filling burgers; and to be safe, don't touch your eyes!

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
 - Cut **potatoes** into ½-inch-thick wedges. Halve **jalapeño** lengthwise, removing ribs and seeds for less heat, then mince.
- 🔄 Trim and halve **Brussels sprouts** lengthwise. (Save potatoes for another use.)



2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.
 - While potatoes roast, in a small bowl, combine **dressing** and **mayonnaise**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency; season with **salt** and **pepper** to taste. Refrigerate **ranch mayo** until ready to serve.
- 🔄 Swap in **Brussels sprouts** for potatoes; roast for 15-20 minutes.



3 MAKE JALAPEÑO FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **jalapeño** and cook, stirring occasionally, until softened and lightly browned, 2-4 minutes. Transfer to a medium bowl to cool.
- Once jalapeño has cooled, add **cream cheese**, **Monterey Jack**, **remaining Fry Seasoning**, a **pinch of salt**, and **pepper**; stir to combine.



4 FORM & STUFF PATTIES

- Form **beef*** into two ½-inch-thick rounds (**four rounds for 4 servings**); season all over with **salt** and **pepper**.
- Divide **jalapeño filling** between the centers of each round. Gently fold edges of meat around filling, shaping and sealing to create **stuffed patties**, each slightly wider than a burger bun.



5 COOK & TOAST

- Heat a **drizzle of oil** in pan used for jalapeño over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- Meanwhile, halve and toast **buns** until golden brown.



6 FINISH & SERVE

- Spread a **thin layer of ranch mayo** on cut sides of **bottom buns**. Fill buns with **patties**, **crispy fried onions**, and as much ranch mayo as you like.
- Divide **burgers** and **potatoes** between plates. Serve with any remaining ranch mayo on the side for dipping.

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