



MOZZ-STUFFED CAPRESE BURGERS

with Griddled Tomato, Basil Sauce & Parmesan Potato Rounds

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Roma Tomato



½ oz | 1 oz
Basil



1 tsp | 1 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



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

HELLO

CAPRESE BURGERS

Basil, tomato, and mozzarella add refreshing Italian-inspired flair to beefy patties.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1170



LIFE HACK

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut cleanly through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- 2 Baking sheets
- 2 Small bowls
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (8 tsp | 14 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 ROAST POTATOES

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Slice **potatoes** into ¼-inch-thick rounds (no need to peel); toss on a baking sheet with **2 TBSP olive oil**, half the **Italian Seasoning** (you'll use the rest later), and a few big pinches of **salt** and **pepper**. Arrange in a single overlapping layer.
- Roast on top rack for 18-20 minutes. Remove from oven (they'll finish cooking in step 6).
- **4 SERVINGS: Use 4 TBSP olive oil.**



4 STUFF PATTIES

- In a medium bowl, combine **beef***, remaining **Italian Seasoning**, and remaining **basil**; season generously with **salt** and **pepper**. Form mixture into two ½-inch-thick patties.
- Divide **mozzarella** between the centers of each patty. Gently fold meat around mozzarella, shaping and sealing to create cheese-stuffed patties.
- **4 SERVINGS: Form beef mixture into four patties.**



2 PREP & MIX BUTTER

- Meanwhile, slice **tomato** into ½-inch-thick rounds. Pick **basil leaves** from stems; mince leaves.
- Place **1 TBSP butter** and half the **garlic powder** (use the rest as you like) in a small bowl; microwave until butter is softened, 10-20 seconds. Season with **salt** and **pepper** and stir to combine.
- **4 SERVINGS: Use 2 TBSP butter and all the garlic powder.**



5 COOK TOMATO & PATTIES

- Season **tomato** with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add tomato and cook until lightly browned, 1-2 minutes per side. Transfer to a plate.
- Add another drizzle of **olive oil** to same pan; add **patties** and cook to desired doneness, 3-5 minutes per side.



3 MAKE BASIL SAUCE

- In a second small bowl, combine **mayonnaise**, **sour cream**, and **1 TBSP minced basil**. Season with **salt** and **pepper**. Set aside.
- **4 SERVINGS: Use 2 TBSP minced basil.**



6 FINISH & SERVE

- Sprinkle roasted **potatoes** with **Parmesan**. Return to oven until cheese is melted and slightly crispy, 5-7 minutes more.
- Meanwhile, halve **buns**; spread cut sides with **garlic butter**. Place on a second baking sheet and toast on middle rack until lightly browned, 3-5 minutes.
- Spread top buns with **basil sauce**; fill buns with **patties** and **griddled tomato**. Serve with potatoes and any remaining basil sauce on the side.

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