



MOZZ-STUFFED CAPRESE BURGERS

with Griddled Tomato, Creamy Pesto & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Roma Tomato



4 TBSP | 4 TBSP
Pesto
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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

HELLO

CAPRESE BURGERS

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1200



SLICE OF LIFE

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

- Baking sheet
- Small bowl
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (8 tsp | 14 tsp)

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges; toss on a baking sheet with **2 TBSP olive oil (4 TBSP for 4 servings), half the Italian Seasoning** (you'll use the rest later), and a few **big pinches of salt and pepper**.
- Roast on top rack until tender and crisped, 20-25 minutes.



4 STUFF PATTIES

- In a medium bowl, combine **beef***, **remaining Italian Seasoning**, and **remaining pesto**; season generously with **salt and pepper**. Form mixture into two ½-inch-thick rounds (**four for 4 servings**).
- Divide **mozzarella** between the centers of each round. Gently fold meat around mozzarella, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun.



2 PREP

- While potatoes roast, slice **tomato** into ½-inch-thick rounds.



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 CREAMY PESTO

- In a small bowl, combine **mayonnaise, sour cream, and half the pesto** (you'll use the rest in the next step). Season with **salt and pepper**. Set aside.



6 FINISH & SERVE

- Meanwhile, halve and toast **buns**.
- Spread top buns with **creamy pesto**; fill buns with **patties and griddled tomato**. Divide **burgers** between plates. Serve with **potatoes** and any remaining creamy pesto on the side.

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