



## 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.

# MOZZ-STUFFED CAPRESE BURGERS

with Griddled Tomato, Creamy Pesto & Potato Wedges



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



### 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.