

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



Roma Tomato



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



10 oz | 20 oz **Ground Beef**



Potato Buns Contains: Eggs, Milk, Soy, Wheat



Italian Seasoning



4 TBSP | 4 TBSP Pesto Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk



1/2 Cup | 1 Cup Mozzarella Cheese Contains: Milk

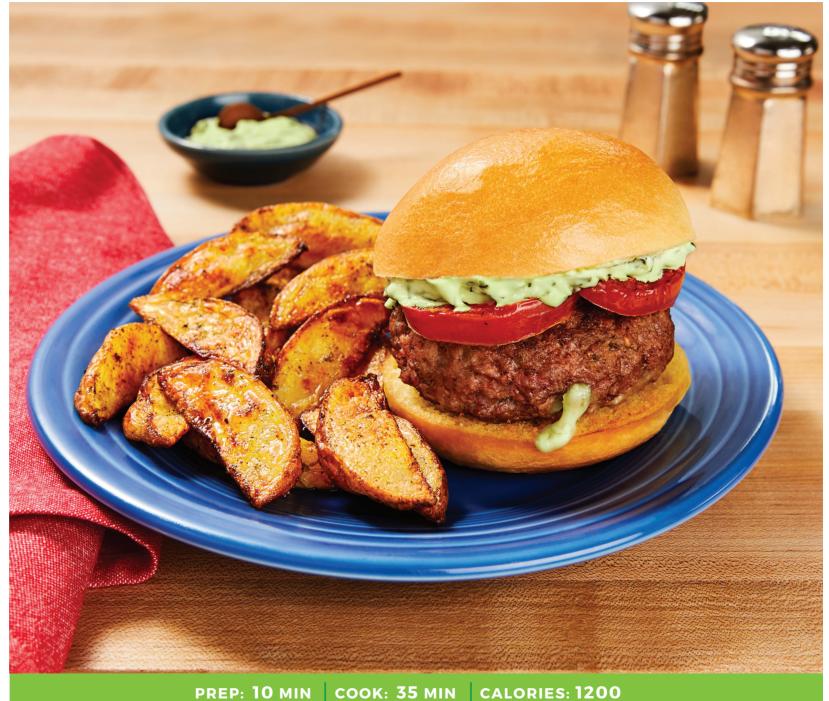
HELLO

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



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.



2 PREP

• While potatoes roast, slice tomato into 1/2-inch-thick rounds.



3 MAKE CREAMY PESTO

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



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.



5 COOK TOMATO & PATTIES

- Season tomato with salt and pepper.
- Heat a drizzle of olive oil in a large, preferably nonstick, pan over mediumhigh 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.



- 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.