



MOZZARELLA-STUFFED LITTLE ITALY BURGERS

with Griddled Tomato, Patate al Forno, and Arugula Salad



HELLO
GRIDDLED TOMATO
Lightly charring tomato slices turns them from everyday to irresistible.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 1220

- Yukon Gold Potatoes
- Roma Tomato
- Pesto (Contains: Milk)
- Sour Cream (Contains: Milk)
- Mozzarella Cheese (Contains: Milk)
- Arugula
- Shallot
- Balsamic Vinegar
- Mayonnaise (Contains: Eggs)
- Ground Beef
- Brioche Buns (Contains: Eggs, Milk, Wheat)

START STRONG

When forming your cheese-stuffed patties, try not to overwork the meat. Using a light touch when flattening and sealing will make for juicy and tender results.

BUST OUT

- 2 Small bowls
- Whisk
- Plastic wrap
- Kosher salt
- Baking sheet
- Black pepper
- 2 Medium bowls
- Large pan
- Olive oil (7 tsp | 10 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

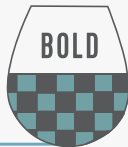
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Roma Tomato **1** | **2**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Pesto **4 TBSP** | **8 TBSP**
- Ground Beef* **10 oz** | **20 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Brioche Buns **2** | **4**
- Arugula **2 oz** | **4 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Slice **tomato** into ½-inch-thick rounds.



4 STUFF PATTIES

In a medium bowl, combine **beef** and remaining **pesto**; season generously with **salt** and **pepper**. Form mixture into two ½-inch-thick patties (four patties for 4 servings). Divide **mozzarella** between centers of each patty. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties.



2 PICKLE SHALLOT

In a small microwave-safe bowl, combine half the **vinegar**, **½ tsp sugar** (1 tsp for 4 servings), **salt**, and **pepper**. Stir in **shallot**, then cover with plastic wrap. Microwave for 1 minute. Remove plastic wrap and set aside, stirring occasionally, until ready to serve.



5 GRIDDLE TOMATOES AND COOK PATTIES

Season **tomato slices** all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add tomato slices and cook until lightly browned and slightly softened, 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 ROAST POTATOES AND MAKE PESTO MAYO

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until golden brown and tender, 20-25 minutes. Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, and half the **pesto**. Season with **salt** and **pepper**.



6 MAKE SALAD AND SERVE

Halve and toast **buns**. In a second medium bowl, whisk together remaining **vinegar**, **1 TBSP olive oil** (2 TBSP for 4 servings), **salt**, and **pepper**. Add **arugula** and some **pickled shallot** to bowl; toss to coat. Spread top buns with **pesto mayo**, then assemble burgers with **patties**, **tomato slices**, and as much remaining pickled shallot as you like. Serve with **salad**, **potato wedges**, and any remaining pesto mayo on the side.

MORE CHEESE, PLEASE

Love your cheese-stuffed burger? Next time, try stuffing patties with pepper jack for a spicy spin.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 48 NJ-12