



MOZZARELLA-STUFFED LITTLE ITALY BURGERS

with Griddled Tomato, Patate al Forno & Arugula Salad

CRAFT BURGER

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Shallot



1 | 2
Roma Tomato



5 tsp | 10 tsp
Balsamic Vinegar



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Pesto
Contains: Milk



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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



2 oz | 4 oz
Arugula

HELLO

PATATE AL FORNO

Translating to “roast potatoes,” this simple, delicious *contorno* (side dish) pairs perfectly with juicy burgers.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1230



LET IT BE

It's OK if some of the cheese oozes out while the patties cook in step 5. It'll crisp up in the pan, becoming toasty and extra delicious.

BUST OUT

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

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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.



2 PICKLE SHALLOT

- In a small microwave-safe bowl, combine half the **vinegar** (you'll use the rest later), **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.



3 ROAST & MAKE PESTO SAUCE

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



4 STUFF PATTIES

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



5 COOK TOMATO & 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 **griddled tomato** to a plate.
- Add another drizzle of **olive oil** to same pan; add **patties** and cook to desired doneness, 3-5 minutes per side.



6 MAKE SALAD & 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 a bit of **pickled shallot** (draining first) to bowl; toss to coat.
- Spread top buns with **pesto sauce**, then assemble burgers with **patties**, **griddled tomato**, and as much remaining pickled shallot as you like. Serve with **salad**, **potato wedges**, and any remaining pesto sauce on the side.

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