



MOZZARELLA-STUFFED LITTLE ITALY BURGERS

with Griddled Tomato, Patate al Forno & Arugula Salad



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

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 1230



Yukon Gold Potatoes



Roma Tomato



Pesto
(Contains: Milk)



Sour Cream
(Contains: Milk)



Mozzarella Cheese
(Contains: Milk)



Arugula



Red Onion



Balsamic Vinegar



Mayonnaise
(Contains: Eggs)



Ground Beef



Brioche Buns
(Contains: Eggs, Milk, Wheat)

START STRONG

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

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Red Onion **1** | **1**
- 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.



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 half the **onion** (all for 4 servings). 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 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.



2 PICKLE ONION

In a small microwave-safe bowl, combine half the **vinegar** (you'll use the rest later), ½ **tsp sugar** (1 tsp for 4 servings), a splash of **water**, **salt**, and **pepper**. Stir in **sliced onion**, then cover bowl with plastic wrap; microwave for 1 minute. Discard plastic wrap and set aside **onion mixture**, stirring occasionally, until ready to serve.



5 GRIDDLE TOMATO & 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 & MAKE 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**.



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 onion** to bowl; toss to coat. Spread top buns with **pesto sauce**; fill buns with **patties**, **griddled tomato**, and as much remaining pickled onion as you like. Serve with **salad**, **potato wedges**, and any remaining pesto sauce on the side.

MORE CHEESE, PLEASE

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



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