



SMOTHERED PEPPER JACK BURGERS

with Spicy Ketchup and BBQ Sweet Potato Wedges



HELLO SPICY KETCHUP

This tangy topping perfectly complements cheese-stuffed burgers.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 990



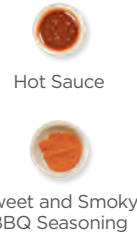
Sweet Potatoes

Yellow Onion



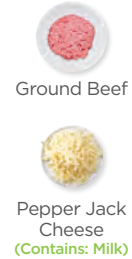
Long Green Pepper

Ketchup



Hot Sauce

Sweet and Smoky BBQ Seasoning



Ground Beef

Pepper Jack Cheese (Contains: Milk)



Potato Buns (Contains: Eggs, Milk, Wheat)

START STRONG

When stuffing your patties in step 4, make sure not to overhandle the meat. A light touch will yield tender and juicy burgers.

BUST OUT

- Small bowl
- Baking sheet
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 TBSP | 2 TBSP)

INGREDIENTS

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

- Sweet Potatoes **2 | 4**
- Yellow Onion **1 | 2**
- Long Green Pepper **1 | 2**
- Ketchup **2 TBSP | 4 TBSP**
- Hot Sauce **1 tsp | 2 tsp**
- Sweet and Smoky BBQ Seasoning **1 TBSP | 2 TBSP**
- Ground Beef* **10 oz | 20 oz**
- Pepper Jack Cheese **½ Cup | 1 Cup**
- Potato Buns **2 | 4**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **green pepper**. In a small bowl, combine **ketchup** and **hot sauce** to taste.



4 STUFF PATTIES

In a large bowl, combine **beef**, remaining **BBQ Seasoning**, and a big pinch of **salt** and **pepper**. Divide mixture in half (divide into quarters for 4 servings). Flatten each piece into a wide, roughly ½-inch-thick circle. Set aside half the **pepper jack**. Divide remaining cheese between the center of each circle. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties. Season all over with **salt** and **pepper**.



2 ROAST SWEET POTATOES

Toss **sweet potatoes** on a baking sheet with a large drizzle of **oil**, **salt**, **pepper**, and half the **BBQ Seasoning**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



5 COOK PATTIES

Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Top each patty with a layer of **veggies** (you may have extra), then top with reserved **pepper jack**. Cover pan until cheese melts, 1-2 minutes.



3 COOK ONION AND GREEN PEPPER

Meanwhile, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **green pepper**. Cook, stirring, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside. Wipe out pan.



6 FINISH AND SERVE

While patties cook, halve and toast **buns**. Spread cut sides of buns with **spicy ketchup**. Place **smothered patties** on bottom buns; drizzle with any remaining **hot sauce** if desired. Serve with **sweet potatoes** and any remaining **veggies** on the side.

SAY CHEESE

Loved these stuffed burgers? Next time, try the technique with shredded cheddar!

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