



SMOTHERED PEPPER JACK BURGERS

with Spicy Ketchup & BBQ Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



2 TBSP | 4 TBSP
Ketchup



1 tsp | 2 tsp
Hot Sauce



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



HELLO

SPICY KETCHUP

This tangy condiment perfectly complements cheese-stuffed burgers.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



GET IT DOWN PAT

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

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

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



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 **onion**. Halve, core, and thinly slice **green pepper** into strips.
- In a small bowl, combine **ketchup** with **hot sauce** to taste.



4 STUFF PATTIES

- Meanwhile, in a large bowl, combine **beef***, remaining **BBQ Seasoning**, and a big pinch of **salt** and **pepper**. Form mixture into two wide, roughly ½-inch-thick rounds (**four rounds for 4 servings**).
- Set aside half the **pepper jack**. Divide remaining cheese between centers of each round. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **BBQ Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- 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.
- In the last 1-2 minutes of cooking, top each patty with a layer of **veggies** (you may have some left over), then top with reserved **pepper jack**; cover pan to melt cheese.



3 COOK VEGGIES

- While potatoes roast, 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 & 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, then add top buns.
- Divide **burgers** between plates and serve with **potatoes** and any remaining **veggies** on the side.