



SMOTHERED PEPPER JACK TURKEY 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 Turkey



½ Cup | 1 Cup
Pepper Jack Cheese
Contains: Milk



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

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Ground Beef

Calories: 970



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



HELLO FRESH

HELLO

SPICY KETCHUP

This tangy condiment perfectly complements cheese-stuffed burgers.

SPLISH SPLASH

Splash a little cold water on your hands before shaping the stuffed turkey patties in step 4. The heat in your hands is what causes the mixture to stick; cooling them down will make the turkey hold to itself rather than to you.

BUST OUT

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

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*Ground Turkey is fully cooked when internal temperature reaches 165°.

*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 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** and **hot sauce** to taste.



4 STUFF PATTIES

- Meanwhile, in a large bowl, combine **turkey***, **remaining BBQ Seasoning**, and a **big pinch of salt and pepper**. (TIP: **Wet hands first to prevent sticking.**) Form into two ½-inch-thick rounds (**four rounds for 4 servings**).
- Set aside **half the pepper jack**.
- Divide remaining pepper jack between the center of each patty. 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**.

Swap in **beef*** for turkey.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the BBQ Seasoning**, **salt**, and **pepper**. (You'll use the rest of the **BBQ Seasoning** later.)
- 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 through, 4-7 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; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Spread cut sides of buns with **spicy ketchup**. Fill buns with **smothered patties** and any **remaining hot sauce** if desired.
- Divide **burgers** between plates and serve with **potato wedges** and any **remaining veggies** on the side.

WK 13-25