



TEX-MEX CHEESE-STUFFED BURGERS

with Tomato Salsa and Potato Wedges



HELLO TEX-MEX

Two of our favorite eating destinations
come together for one tasty dish.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 890



Yukon Gold Potatoes



Potato Buns
(Contains: Wheat, Milk)



Cilantro



Southwest
Spice Blend



Sour Cream
(Contains: Milk)



Ground Beef



Monterey
Jack Cheese
(Contains: Milk)



Roma Tomato



Hot Sauce

START STRONG

Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The wedges will sizzle when they hit that hot surface.

BUST OUT

- 2 Baking sheets
- Medium bowl
- Large pan
- 2 Small bowls
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Ground Beef 10 oz | 20 oz
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Potato Buns 2 | 4
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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1 PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges (like steak fries). Finely dice **tomato**. Roughly chop **cilantro**.



4 SHAPE PATTIES

In a medium bowl, combine **beef**, remaining **Southwest spice**, and a pinch of **salt** and **pepper**. Divide mixture in half, then flatten each piece into a wide, roughly ½-inch-thick circle. Divide **cheese** between the centers of each. Fold edges of meat around cheese, shaping and sealing to create a cheese-stuffed patty. Season all over with salt and pepper.

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2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**. Season with **salt**, **pepper**, and half the **Southwest spice**. Roast in oven, flipping halfway through, until browned and tender, 20-25 minutes.



5 COOK PATTIES AND TOAST BUNS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Meanwhile, halve **buns** and place on a separate baking sheet. Toast in oven until lightly browned, 2-3 minutes.



3 MAKE SALSA AND CREMA

Meanwhile, in a small bowl, combine **tomato**, **cilantro**, and a drizzle of **olive oil**. Season with plenty of **salt** and **pepper**. In another small bowl, stir together **sour cream**, **hot sauce**, and a pinch of salt.



6 ASSEMBLE AND SERVE

Spread **crema** onto cut side of **buns**. Fill buns with **patties** and **salsa** (you may have extra). Serve with **potatoes** and any remaining salsa on the side.

MARVELOUS!

Loved your cheese-stuffed burger? Try it next time with pepper jack!

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