



“MEATBALL” BURGERS WITH FRESH MOZZARELLA

FAST & FRESH

with Trattoria Salad

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Bowls
- Whisk
- Pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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CALORIES: 1140

1 PREP



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



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ oz | 3 oz
Italian Dressing
Contains: Milk

- Halve and toast **buns**.
- Cut **mozzarella** into ½-inch slices; set aside four slices (**eight slices for 4**) and dice **remaining mozzarella** into pieces.
- In a bowl, whisk together **mayonnaise** and **dressing**. Season with **salt** and **pepper**.



2 SIZZLE



10 oz | 20 oz
Ground Beef



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Italian Seasoning



5 oz | 10 oz
Marinara Sauce

- In a second bowl, combine **beef***, **garlic powder**, **1 tsp Italian Seasoning (2 tsp for 4)**, **salt (we used ½ tsp; 1 tsp for 4)**, and **pepper**. Form into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Drizzle **oil** in a hot pan. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with as much **marinara** as you like (**reserve any remaining marinara for serving**) and **mozzarella slices**; cover pan to melt cheese. **TIP: Be careful when adding the marinara—there may be some splattering in the pan!**



3 TOSS



4 oz | 8 oz
Mixed Greens



4 oz | 8 oz
Grape Tomatoes



4 oz | 8 oz
Shredded Carrots



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts

- **Wash and dry produce.**
- To bowl with **dressing mixture**, add **mixed greens**, **tomatoes**, **carrots**, **almonds**, and **diced mozzarella**; toss to combine. **TIP: Plate salad as soon as you finish this step.**



4 SERVE



2 TBSP | 2 TBSP
Garlic Herb
Butter
Contains: Milk

- Spread **toasted buns** with as much **garlic herb butter** as you like.
- Fill buns with **cheese-topped patties**. Divide **burgers** between plates; serve with **salad** and any **remaining marinara** on the side.



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