



# Bacon and Cheese Stuffed Burgers

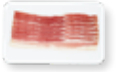
with Crisp Salad and Ranch Dressing

Long Weekend Grill

40 Minutes



Ground Beef



Bacon Strips



Artisan Bun



Cream Cheese



Chives



White Wine Vinegar



Mayonnaise



Baby Heirloom Tomatoes



Spring Mix



Roma Tomato



Dill Pickle, sliced



Carrot, julienned



Panko Breadcrumbs

## HELLO STUFFED BURGERS

*A salty, crisp, and cheesy surprise is waiting inside this stuffed burger!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium-high heat.

## Bust Out

Medium bowl, measuring spoons, slotted spoon, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Artisan Bun	2	4
Cream Cheese	2 tbsp	4 tbsp
Chives	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Baby Heirloom Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Dill Pickle, sliced	90 ml	180 ml
Carrot, julienned	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	½ tsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\*Cook bacon and beef to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Cook bacon

Slice the **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\* Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and let cool for 2-3 min.



## Stuff patties

Combine **beef**, **panko**, ¼ **tsp salt** and ¼ **tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture.) Form **beef** into **four** 4-inch wide **burger patties** (eight patties for 4 ppl). Divide **cheese filling** between **two patties** (four patties for 4 ppl). Top with **remaining patties**. Using your hands, pinch sides shut to seal in **cheese filling**.



## Prep

While the **bacon** cooks, roughly chop the **pickles**. Halve the **baby heirloom tomatoes**. Thinly slice the **roma tomatoes**. Thinly slice the **chives**. Halve the **buns**. Whisk together the **mayo**, **chives**, **vinegar** and ½ **tsp sugar** (dbl for 4 ppl) in a large bowl. Set aside.



## Grill patties

Add **patties** to one side of the grill. Reduce heat to medium, close lid and grill until burgers are cooked through, flipping once, 5-7 min per side.\*\* When **patties** are almost done, add **bun halves** to other side of grill, cut side-down. Close lid and grill until warmed through, 1-2 min.



## Make cheese filling

Add **cream cheese** and **bacon** to a small bowl, then stir to combine.



## Finish and serve

Add the **baby heirloom tomatoes**, **carrots** and **spring mix** to the large bowl with the **dressing**. Toss to coat. Top the **bottom buns** with **pickles**, **patties**, **tomato slices** and **top bun**. Serve with the **salad** on the side.

## Dinner Solved!