



# Cheesy Monterey Jack Burgers with Garlic and Rosemary Foil-Pouch Potatoes

Grill

35 Minutes



Ground Beef



Artisan Bun



Yellow Potato



Rosemary



Red Onion



Fig Spread



Garlic



Monterey Jack  
Cheese, shredded



Arugula and  
Spinach Mix



Whole Grain Mustard



Panko Breadcrumbs

HELLO FIG SPREAD

*Tart, sweet and perfect for sauces and dressings!*

## Start here

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

## Bust Out

Medium bowl, measuring spoons, box grater, aluminum foil, large bowl

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Yellow Potato	360 g	720 g
Rosemary	1 sprig	2 sprig
Red Onion	56 g	113 g
Fig Spread	2 tbsp	4 tbsp
Garlic	6 g	12 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Arugula and Spinach Mix	56 g	56 g
Whole Grain Mustard	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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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## Prep potatoes

Strip **rosemary leaves** from the stem and finely chop **1 tbsp** (dbl for 4 ppl). Peel, then mince **garlic**. Cut **potatoes** into ½-inch pieces. Add **potatoes, garlic, half the rosemary, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**, then toss to coat.



## Grill patties

Add **patties** to the other side of the grill. Reduce heat to medium, then close lid and grill **patties**, until cooked through, flipping once, 3-4 min per side.\*\*



## Grill potatoes

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** make 2 pouches for 4 ppl, using 2 sheets of foil per pouch). Place pouch on one side of grill, close lid and grill over medium-high heat, until tender, 20-22 min.



## Finish patties

When **patties** are almost done, top with **cheese**. Add **bun halves**, cut side-down, to other side of grill next to **potatoes**. Close lid and grill until **cheese** melts and **buns** are warmed through, 2-3 min.



## Finish prep

While **potatoes** grill, peel, then slice **half the onion** into ¼-inch rounds (whole onion for 4 ppl). Halve **buns**. Combine **beef, panko, half the mustard, remaining rosemary** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. (**TIP:** If you prefer a firmer patty, add 1 egg to the burger mixture.) Season with **pepper**. Form **beef mixture** into **two** 4-inch wide **burger patties** (four patties for 4 ppl).



## Finish and serve

Spread **fig spread** and **remaining mustard** over **bun halves**. Top **bottom buns** with **patties, onions** and **arugula** and **spinach mix** then finish with **top buns**. Carefully open foil pouches. Divide **potatoes** and **burgers** between plates.

## Dinner Solved!