



GRILLING CHEESE BURGERS

with Broiled Summer Squash, Mint, and Lemon Aioli



HELLO

GRILLING CHEESE BURGERS

Cheese is the star of the show here: these buns are filled with thick slices of melty deliciousness.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 700



Zucchini



Garlic



Lemon



Sumac



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Yellow Squash



Mint



Mayonnaise
(Contains: Eggs, Soy)



Grilling Cheese
(Contains: Milk)

START STRONG

This recipe can be prepared indoors or out, under the broiler or on the grill. It will taste great either way, but make sure to read ahead, as the steps will vary depending on which method you choose.

BUST OUT

- Zester
- Small bowl
- Large bowl
- 2 Baking sheets
- Medium pan
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------|--------------------|
| • Zucchini | 1 2 |
| • Yellow Squash | 1 2 |
| • Garlic | 1 Clove 2 Cloves |
| • Mint | ¼ oz ¼ oz |
| • Lemon | 1 1 |
| • Mayonnaise | 2 TBSP 4 TBSP |
| • Sumac | 1 tsp 1 tsp |
| • Grilling Cheese | 5.33 oz 10.66 oz |
| • Brioche Buns | 2 4 |

HELLO WINE



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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler or grill to high. Halve **zucchini** and **squash** lengthwise. Cut half the zucchini and half the squash lengthwise into long, ½-inch-thick planks. Cut the remaining halves into 4-inch-long and ½-inch-thick sticks, like fries. Mince **1 clove garlic** (use other as you like). Pick **mint leaves** from stems; discard stems.



4 COOK CHEESE

Cut **cheese** into thirds widthwise (parallel to the cutting board) to create 3 flat, wide slices. Set aside one slice for another use. If cooking indoors, heat a drizzle of **oil** in a medium pan over medium-high heat. Add remaining 2 cheese slices and cook until browned and melty, 1-2 minutes per side. If grilling, grill 2 cheese slices over direct heat until melty and grill marks appear, about 3 minutes per side.

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2 MAKE AIOLI

Zest **lemon** until you have 1 tsp zest, then cut into halves. In a small bowl, combine **mayonnaise**, **zest**, a pinch of **garlic**, and a squeeze of lemon. Season with **salt**, **pepper**, and more lemon juice and garlic (to taste).



5 TOAST BUNS

Meanwhile, split **buns** in half and toast under broiler or on grill until golden brown, 2-3 minutes. **TIP:** Place buns on a baking sheet first if broiling.



3 COOK VEGGIES

Toss all **zucchini** and **squash** in a large bowl with a large drizzle of **olive oil** and **sumac**. Season with **salt** and **pepper**. If broiling, spread on a baking sheet in a single layer. Broil until golden brown, 10-15 minutes, flipping halfway through. If grilling, grill over direct heat until lightly charred and softened, about 10 minutes, flipping halfway through.



6 ASSEMBLE AND SERVE

Spread **buns** with **aioli**, then fill with **cheese**, a few **mint leaves**, and **zucchini and squash planks**. (**TIP:** Cut veggies as needed to fit in buns.) Roughly chop remaining **mint** and scatter over **zucchini and squash sticks**. Serve burgers with veggie sticks to the side.

SAY CHEESE!

A burger that's all cheese? Our dreams must've come true.

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