



# MANGIA MOZZARELLA BURGERS

with Pepper Relish & Roasted Garlic Aioli



## HELLO PEPPER RELISH

Bell pepper and onion cooked with red wine vinegar for a delectably jammy condiment

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1000



Yukon Gold Potatoes



Bell Pepper\*



Fry Seasoning



Mayonnaise  
(Contains: Eggs)



Mozzarella Cheese  
(Contains: Milk)



Yellow Onion



Garlic



Potato Buns  
(Contains: Eggs, Milk, Wheat)



Ground Beef



Red Wine Vinegar

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!



## START STRONG

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

- Aluminum foil
- Baking sheet
- Large pan
- 2 Small bowls
- Large bowl
- Olive oil (5 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Bell Pepper **1** | **2**
- Yellow Onion **1** | **1**
- Garlic **2 Cloves** | **4 Cloves**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Red Wine Vinegar **5 tsp** | **10 tsp**
- Ground Beef\* **10 oz** | **20 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Potato Buns **2** | **4**
- Mayonnaise **2 TBSP** | **4 TBSP**

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Core, deseed, and finely dice **bell pepper**. Halve, peel, and finely dice **onion**. Place **garlic cloves** in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



## 4 COOK PATTIES

In a large bowl, combine **beef**, remaining **Fry Seasoning**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**. Form into two patties (four patties for 4), each slightly wider than a burger bun. Heat a drizzle of **olive oil** in pan used for veggies over medium-high heat. Add **patties**; cook until browned on first side, 3-5 minutes. Flip, top with a small amount of **pepper relish**, then sprinkle with **mozzarella**. Continue cooking until cheese melts and patties reach desired doneness, 3-5 minutes more. **TIP:** Cover pan to help melt cheese.

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## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Place **garlic foil packet** on same sheet. Roast on top rack until potatoes are browned and crisp, 20-25 minutes. After 15 minutes, remove garlic from sheet.



## 5 TOAST BUNS & MAKE AIOLI

Meanwhile, halve and toast **buns**. Once **garlic** is done, carefully remove from foil and transfer to a cutting board. Mash with a fork until smooth. In a second small bowl, combine mashed garlic and **mayonnaise**. Season with **salt** and **pepper**.



## 3 MAKE PEPPER RELISH

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **bell pepper** and **onion**. Cook, stirring occasionally, until browned and softened, 10-12 minutes. Add **vinegar**, **2 TBSP water** (4 TBSP for 4 servings), and **1 tsp sugar** (2 tsp for 4). Cook until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.



## 6 FINISH & SERVE

Spread top **buns** with **garlic aioli**. Fill buns with **patties** and as much remaining **pepper relish** as you like. Serve with **potato wedges** and any remaining pepper relish on the side.

## JAM ON

This sweet pepper relish would also work well served on crostini with brie.