



20-MIN MEAL

PIZZA BURGERS

with Balsamic Arugula Salad



HELLO PIZZA BURGERS

Your two favorite foods meet in one genius mashup.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 770**



Red Onion



Whole Peeled Tomatoes



Ground Beef



Arugula



Ciabatta Bread
(Contains: Wheat)



Italian Seasoning



Italian Cheese Blend
(Contains: Milk)



Balsamic Vinegar

START STRONG

Here's a time-saving trick for the hustle-bustle of the season: if you have a food processor, give the tomatoes a few pulses in there to break them up in the blink of an eye.

BUST OUT

- 2 Medium bowls
- 2 Large pans
- Large bowl
- Oil (1 TBSP)
- Olive oil (2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Red Onion | 1 2 |
| • Ciabatta Bread | 2 4 |
| • Whole Peeled Tomatoes | 14 oz 28 oz |
| • Italian Seasoning | 1 TBSP 2 TBSP |
| • Ground Beef | 10 oz 20 oz |
| • Italian Cheese Blend | ½ Cup 1 Cup |
| • Arugula | 2 oz 4 oz |
| • Balsamic Vinegar | 1 TBSP 2 TBSP |

HELLO WINE



PAIR WITH
La Pintada Yecla Monastrell, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Halve, peel, and finely dice **onion**. Split **ciabattas** in half, creating bun tops and bottoms. Place **tomatoes** in a medium bowl and crush with hands until you have no pieces larger than ½ inch.



4 TOAST BUNS

Place **ciabatta halves** in toaster oven or oven and toast until golden brown, 3-5 minutes. **TIP:** Use a baking sheet if toasting in the oven.



2 COOK TOMATO SAUCE

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and season with **salt, pepper,** and half the **Italian seasoning**. Cook, tossing, until softened, 2-3 minutes. Add **tomatoes** and stir to combine. Bring to a boil, then lower heat and reduce to a gentle simmer. Keep simmering until rest of meal is ready.



5 TOSS SALAD

Toss **arugula** in a large bowl with a large drizzle of **olive oil** and **1 TBSP vinegar** (we sent more). Season with **salt** and **pepper**.



3 COOK BURGERS

Heat a drizzle of **oil** in another large pan. Combine **beef** and remaining **Italian seasoning** in another medium bowl, then shape into two patties slightly wider than ciabattas. Season with **salt** and **pepper**. Add to pan and cook to desired doneness, 2-4 minutes per side; 1 minute before burgers are done, sprinkle **cheese** on top, cover pan, and let melt.



6 ASSEMBLE AND SERVE

Divide **ciabatta bottoms** between plates, then spread with **tomato sauce**. Top each with a **burger** and a little more tomato sauce, then place remaining ciabatta halves on top. (**TIP:** You'll have some sauce left over—save it for another use, such as mixing into pasta.) Serve burgers with **salad** on the side.

AMAZING!

This is what dreams are made of—and it's delicious.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 51 NJ-4