



SMOTHERED PEPPER JACK BURGERS

with Spicy Ketchup & BBQ Potato Wedges



HELLO SPICY KETCHUP

This tangy condiment perfectly complements cheese-stuffed burgers.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 960



Yukon Gold Potatoes



Long Green Pepper



Hot Sauce



Ground Beef



Potato Buns
(Contains: Eggs, Milk, Wheat)



Yellow Onion



Ketchup



Sweet and Smoky BBQ Seasoning



Pepper Jack Cheese
(Contains: Milk)

START STRONG

It's OK if some of the cheese oozes out while the patties cook in step 5. It'll crisp up in the pan, becoming toasty and extra delicious.

BUST OUT

- Small bowl
- Baking sheet
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Long Green Pepper 1 | 2
- Ketchup 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Sweet and Smoky BBQ Seasoning 1 TBSP | 2 TBSP
- Ground Beef* 10 oz | 20 oz
- Pepper Jack Cheese ½ Cup | 1 Cup
- Potato Buns 2 | 4

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



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. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips. In a small bowl, combine **ketchup** with **hot sauce** to taste.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **BBQ Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



3 COOK VEGGIES

While potatoes roast, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **green pepper**. Cook, stirring, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside. Wipe out pan.



4 STUFF PATTIES

Meanwhile, in a large bowl, combine **beef**, remaining **BBQ Seasoning**, and a big pinch of **salt** and **pepper**. Form beef into two wide, roughly ½-inch-thick rounds (four rounds for 4 servings). Set aside half the **pepper jack**. Divide remaining cheese between centers of each round. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



5 COOK PATTIES

Heat a large drizzle of **oil** in pan used for veggies over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. In the last 1-2 minutes of cooking, top each patty with a layer of **veggies** (you may have some left over), then top with reserved **pepper jack**; cover pan to melt cheese.



6 FINISH & SERVE

While patties cook, halve and toast **buns**. Spread cut sides of buns with **spicy ketchup**. Place **smothered patties** on bottom buns; drizzle with any remaining **hot sauce** if desired, then add top buns. Divide **burgers** between plates and serve with **potatoes** and any remaining **veggies** on the side.

SAY CHEESE

Loved these stuffed burgers? Next time, try the technique with shredded cheddar!



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