



Southwestern Beef Burgers

with Spiced Potato Wedges

Spicy

30 Minutes



Ground Beef



Poblano Pepper



Brioche Buns



Southwest
Spice Blend



Russet Potato



Mayonnaise



Monterey Jack
Cheese, shredded



Red Onion



Garlic Salt



Cilantro



Garlic

HELLO SOUTHWESTERN SPICE

Hints of sweet, smoky and savoury. Give your burger a flavour boost!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Poblano Pepper 🌶️	160 g	320 g
Brioche Buns	2	4
Southwest Spice Blend	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Monterey Jack Cheese, shredded	¼ cup	½ cup
Red Onion	113 g	113 g
Garlic Salt	1 tsp	2 tsp
Cilantro	7 g	14 g
Garlic	3 g	6 g
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.

—
You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Roast wedges

Cut the **potatoes** into ¼-inch wedges. Toss wedges with **1 tbsp oil** (dbl for 4ppl) and **half the garlic salt** on a parchment-lined baking sheet. (**NOTE:** use 2 baking sheets for 4 ppl.) Season with **pepper**. Roast in the **middle** of the oven, tossing halfway through cooking, until golden-brown, 28-30 min. (**NOTE:** for 4 ppl bake in the middle and bottom of the oven, rotating sheets halfway through cooking.)



Cook burgers

Heat the same pan over medium heat. When hot, add **½ tbsp oil**, then the **patties**. Pan-fry until cooked through, 4-5 min per side.** While the **burgers** cook, stir together the **mayo** and **minced garlic** in a small bowl. (**NOTE:** Reference Garlic Guide.) Set aside.



Prep

While the **wedges** roast, core, then cut the **poblanos** into ¼-inch thin strips. Halve, peel then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl). Peel, then mince the **garlic**. Combine the **beef, southwest spice blend** and **remaining garlic salt** in a medium bowl. Season with **pepper**. Form the **mixture** into **two 4-inch wide burger patties** (four for 4 ppl.)



Toast buns

Split the **buns** in half and arrange them on another other baking sheet, cut side up. Sprinkle the **cheese** over the **bottom buns**. Toast the **buns** in the **top** of the oven, until the **cheese** melts and the **top buns** are golden-brown, 2-3 min.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until **onions** and **peppers** soften, 6-8 min. Remove pan from heat and transfer **veggies** to a plate. Cover to keep warm and set aside. Carefully wipe pan clean.



Finish and serve

Divide the **burgers** between the **bottom buns**, then spoon **1 tbsp of garlic mayo** over **patties**. Top with the **veggies, cilantro** and tops of the **buns**. Divide the **burgers** and **wedges** between plates. Serve with the **remaining garlic mayo** for dipping.

Dinner Solved!