



TEX-MEX CHEESE-STUFFED BURGERS

with Tomato Salsa and Potato Wedges



HELLO TEX-MEX

Two of our favorite eating destinations
come together for one tasty dish.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 890**



Yukon Gold
Potatoes



Cilantro



Sour Cream
(Contains: Milk)



Ground Beef



Potato Buns
(Contains: Eggs,
Milk, Wheat)



Roma Tomato



Southwest
Spice Blend



Hot Sauce



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The wedges will sizzle when they hit that hot surface.

BUST OUT

- 2 Baking sheets
- 2 Small bowls
- Medium bowl
- Large pan
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Ground Beef* 10 oz | 20 oz
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Potato Buns 2 | 4

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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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 (like steak fries). Finely dice **tomato**. Roughly chop **cilantro**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**. Season with **salt, pepper**, and half the **Southwest Spice**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



3 MAKE SALSA AND CREMA

Meanwhile, in a small bowl, combine **tomato, cilantro**, and a drizzle of **olive oil**. Season with plenty of **salt** and **pepper**. In another small bowl, combine **sour cream**, a pinch of salt, and **hot sauce** (to taste).



4 SHAPE PATTIES

In a medium bowl, combine **beef**, remaining **Southwest Spice**, and a pinch of **salt** and **pepper**. Divide mixture in half, then flatten each piece into a wide, roughly ½-inch-thick circle. Divide **cheese** between the centers of each. Fold edges of meat around cheese, shaping and sealing to create two cheese-stuffed patties. Season all over with salt and pepper.



5 COOK PATTIES AND TOAST BUNS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Meanwhile, halve **buns** and place on a second baking sheet. Toast until lightly browned, 2-3 minutes.



6 ASSEMBLE AND SERVE

Spread **crema** onto cut sides of **buns**. Fill buns with **patties** and **salsa** (you may have extra). Serve with **potatoes** and any remaining salsa on the side.

MARVELOUS!

Loved your cheese-stuffed burger? Try it next time with Pepper Jack!

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