



SMOTHERED PEPPER JACK BURGERS

with BBQ Potato Wedges & Spicy Ketchup

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Onion



1 | 2
Long Green
Pepper



1 tsp | 1 tsp
Hot Sauce



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



10 oz | 20 oz
Ground Beef**



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



1 | 2
Ketchup



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Asparagus

Calories: 900



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



HELLO

PEPPER JACK

Creamy, buttery, spicy, and melty—a top-notch burger topper to satisfy your cheesy cravings

GET IT DOWN PAT

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

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

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



1 PREP & MIX KETCHUP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry 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.

↻ Trim and discard woody bottom ends from **asparagus**. (Save **potatoes for another use.**)



4 STUFF PATTIES

- Meanwhile, in a large bowl, combine **beef**, **remaining BBQ Seasoning**, and a **big pinch of salt and pepper**. Form mixture 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**.



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.
- ↻ Swap in **asparagus** for potatoes; roast 10-12 minutes.



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.



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.



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.