

# KOFTA-STYLE BEEF BURGERS

with Garlic Yogurt & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ oz | ½ oz  
Parsley



1 Clove | 2 Cloves  
Garlic



1 | 2  
Tomato



10 oz | 20 oz  
Ground Beef\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



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



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



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



\*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.

\*\*The ingredient you received may be a different color.

HELLO

PANKO

Adding breadcrumbs makes for a patty that's crisp on the outside, juicy on the inside, and all-around delicious.



## DATE NIGHT DELIGHTS



Make things Kitchen Official with an unforgettable at-home date night with recipes curated by HelloFresh and Tinder.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 950

## LIGHT TOUCH

When forming your patties in Step 3, try not to overwork the meat. Gentle shaping will make for tender results.

## BUST OUT

- Baking sheet
- Large bowl
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



### 2 PREP

- Meanwhile, finely chop **parsley**. Peel and mince or grate **garlic**. Thinly slice **tomato** into rounds; season with **salt and pepper.**



### 3 MAKE PATTIES

- Reserve ½ **tsp parsley** (1 **tsp** for 4 **servings**) in a small bowl. In a large bowl, gently combine **beef\***, **panko**, **half the garlic**, remaining **parsley**, **salt** (we used ½ **tsp**; 1 **tsp** for 4), and **pepper**. Form into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



### 4 MAKE GARLIC YOGURT

- While burgers cook, in a second small bowl, combine **yogurt** with **remaining garlic**. Season with **salt and pepper.**



### 5 TOAST BUNS

- Once burgers are almost done, halve and toast **buns** until golden brown. Spread cut sides of top buns with **garlic yogurt.**



### 6 FINISH & SERVE

- Fill **buns** with **patties, seasoned tomato**, and **feta**.
- Sprinkle **potato wedges** with **reserved parsley.**
- Divide **burgers** and potato wedges between plates. Serve.