





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 packagerest assured it contains the correct amount.

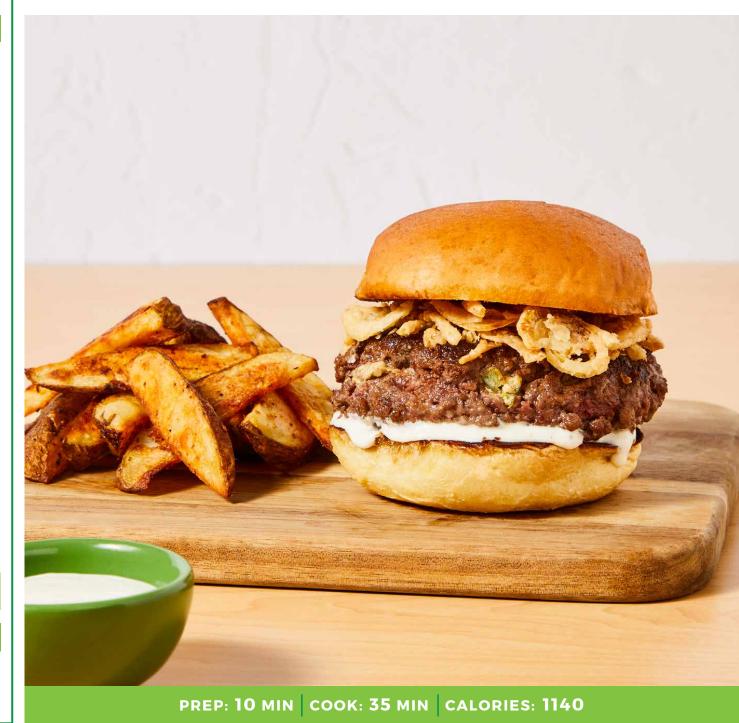
HELLO

JALAPEÑO POPPER BURGER

The flavors of a cheese-stuffed jalapeño hidden in the center of a burger

JALAPEÑO POPPER STUFFED BURGERS

with Creamy Ranch Mayo, Crispy Fried Onions & Potato Wedges



56



ΗΟΤ ΤΙΡ

Remember to wash your hands well (or wear gloves) when handling jalapeños and filling burgers; and to be safe, don't touch your eyes!

BUST OUT

- Baking sheet
 Large pan
- Small bowl
 Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Halve **jalapeño** lengthwise, removing ribs and seeds for less heat, then mince.



2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- While potatoes roast, in a small bowl, combine **dressing** and **mayonnaise**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency; season with **salt** and **pepper** to taste. Refrigerate **ranch mayo** until ready to serve.



3 MAKE JALAPEÑO FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add jalapeño and cook, stirring occasionally, until softened and lightly browned, 2-4 minutes. Transfer to a medium bowl to cool.
- Once jalapeño has cooled, add cream cheese, Monterey Jack, remaining Fry Seasoning, a pinch of salt, and pepper; stir to combine.



- 4 FORM & STUFF PATTIES
- Form beef* into two ½-inch-thick rounds (four rounds for 4 servings); season all over with salt and pepper.
- Divide jalapeño filling between the centers of each round. Gently fold edges of meat around filling, shaping and sealing to create stuffed patties, each slightly wider than a burger bun.



- Heat a drizzle of oil in pan used for jalapeño over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side.
- Meanwhile, halve and toast **buns** until golden brown.



6 FINISH & SERVE

- Spread a **thin layer of ranch mayo** on cut sides of **bottom buns**. Fill buns with **patties**, **crispy fried onions**, and as much ranch mayo as you like.
- Divide **burgers** and **potatoes** between plates. Serve with any remaining ranch mayo on the side for dipping.