



# Bacon and Cheese Stuffed Burgers

## with Crisp Salad with Ranch Dressing

**FAMILY** 40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Ground Beef
- Bacon Strips
- Artisan Bun
- Cream Cheese
- Chives
- White Wine Vinegar
- Mayonnaise
- Heirloom Tomatoes
- Spring Mix
- Roma Tomato
- Dill Pickle, sliced
- Carrot, julienned

**HELLO STUFFED BURGERS**

*A salty, crisp and cheesy surprise is waiting inside this stuffed burger!*

## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium-high heat.

### Bust Out

Large Non-Stick Pan, Large Bowl, Paper Towels, Slotted Spoon, Small Bowl, Whisk, Measuring Spoons

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Artisan Bun	2	4
Cream Cheese	2 tbsp	4 tbsp
Chives	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Heirloom Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Dill Pickle, sliced	90 ml	180 ml
Carrot, julienned	56 g	113 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.*

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### 1. COOK BACON

Slice the **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\* Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined small bowl and let cool for 2-3 min.



### 4. STUFF BURGERS

Form **beef** into **four 4-inch wide burger patties** (eight patties for 4ppl). Divide **cheese mixture** between **two patties** (four patties for 4ppl). Top with **remaining patties**. Using your hands, pinch sides shut to seal in **cheese filling**.



### 2. PREP

While the **bacon** cools, roughly chop the **pickles**. Halve the **cherry tomatoes**. Thinly slice the **roma tomatoes**. Thinly slice the **chives**. Halve the **buns**. Whisk together the **mayo, chives, vinegar** and ½ **tsp sugar** (dbl for 4ppl) in a large bowl. Set aside.



### 5. GRILL BURGERS

Add **burgers** to one side of the grill. Reduce heat to medium, close lid and grill until **burgers** are cooked through, flipping once, 5-7 min per side.\*\* When **burgers** are almost done, add **bun halves** to other side of grill, cut side-down. Close lid and grill **buns** until warmed through, 1-2 min.



### 3. MAKE FILLING

Add the **cream cheese** to the small bowl with the **bacon**. Stir to combine.



### 6. FINISH AND SERVE

Add the **cherry tomatoes, carrots** and **spring mix** to the large bowl with the dressing. Toss to coat. Top the **bottom buns** with **pickles, burger patties, roma tomato slices** and **top bun**. Serve with the **salad** on the side.

## Dinner Solved!