



# Goat Cheese and Pear Burgers with Rosemary Wedges

35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Ground Beef
- Artisan Bun
- Rosemary
- Bartlett Pear
- Garlic Puree
- Dijon Mustard
- Double Ground Beef
- Goat Cheese
- Russet Potato
- Mayonnaise
- Baby Spinach
- Panko Breadcrumbs

HELLO GOAT CHEESE

*A savoury, tangy, creamy cheese that pairs perfectly with pears!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, medium bowl, measuring spoons, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Double Ground Beef	500 g	1000 g
Artisan Bun	2	4
Goat Cheese	56 g	113 g
Rosemary	1	2
Russet Potato	460 g	920 g
Bartlett Pear	1	2
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Dijon Mustard	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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## Roast wedges

Strip **1 tbsp rosemary leaves** (dbl for 4 ppl) from stems, then roughly chop. Cut **potatoes** into ½-inch wedges. Add **potatoes, rosemary** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the middle and bottom of the oven, rotating sheets halfway.)



## Cook patties

Carefully wipe the same pan (from step 2) clean. Heat over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*

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If you've opted for **double beef**, don't overcrowd the pan. Pan-fry **patties** in batches, if needed!



## Caramelize pears

While **potatoes** roast, core, then thinly slice **pear**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pear slices**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min. Transfer **pears** to a plate. Set aside.



## Toast buns

While **patties** cook, halve **buns** and arrange on another baking sheet, cut-side up. Sprinkle **goat cheese** over **bottom buns**. Toast in the **top** of the oven, until **cheese** melts and **top buns** are golden, 3-4 min. (**TIP:** Keep an eye on your buns so they don't burn!)



## Make patties

While **pears** cook, combine **beef** with **panko, garlic puree, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **beef mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl). Lightly press a thumbprint into **each patty**.

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If you've opted for **double beef**, add another **¼ tsp salt** (dbl for 4 ppl) to the **mixture**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture! For 4 ppl, add 2 eggs.) Form into **four 4-inch-wide patties** for 2 ppl (8 patties for 4 ppl).



## Finish and serve

Stir together **mayo** and **Dijon** in a small bowl. Spread **Dijon-mayo** on **toasted top buns**. Divide **patties** between **bottom buns**. Top with **caramelized pears** and **baby spinach**. Serve **wedges** alongside.

## Dinner Solved!