



MOZZ-STUFFED CAPRESE BURGERS

with Griddled Tomato, Creamy Pesto & Potato Wedges

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Roma Tomato



4 TBSP | 4 TBSP
Pesto
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1190



LIFE HACK

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut cleanly through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- Baking sheet
- Small bowl
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (8 tsp | 14 tsp)

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges; toss on a baking sheet with **2 TBSP olive oil**, half the **Italian Seasoning** (you'll use the rest later), and a few big pinches of **salt** and **pepper**.
- Roast on top rack until tender and crisped, 20-25 minutes.
- **4 SERVINGS:** Use **4 TBSP olive oil**.



4 STUFF PATTIES

- In a medium bowl, combine **beef***, remaining **Italian Seasoning**, and remaining **pesto**; season generously with **salt** and **pepper**. Form mixture into two ½-inch-thick rounds.
- Divide **mozzarella** between the centers of each round. Gently fold meat around mozzarella, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun.
- **4 SERVINGS:** Form **beef mixture** into **four ½-inch-thick rounds**.



2 PREP

- While potatoes roast, slice **tomato** into ½-inch-thick rounds.



5 COOK TOMATO & PATTIES

- Season **tomato** with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add tomato and cook until lightly browned, 1-2 minutes per side. Transfer to a plate.
- Add another drizzle of **olive oil** to same pan; add **patties** and cook to desired doneness, 3-5 minutes per side.



3 MAKE CREAMY PESTO

- In a small bowl, combine **mayonnaise**, **sour cream**, and half the **pesto** (you'll use the rest in the next step). Season with **salt** and **pepper**. Set aside.



6 FINISH & SERVE

- Meanwhile, halve and toast **buns**.
- Spread top buns with **creamy pesto**; fill buns with **patties** and **griddled tomato**. Divide **burgers** between plates. Serve with **potatoes** and any remaining creamy pesto on the side.

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