

MOZZ-STUFFED CAPRESE BURGERS

with Griddled Tomato, Creamy Pesto & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



Roma Tomato



2 TBSP | 4 TBSP Mayonnaise



10 oz | 20 oz **Ground Beef**



Potato Buns Contains: Eggs, Milk, Soy, Wheat







4 TBSP | 4 TBSP Pesto Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk

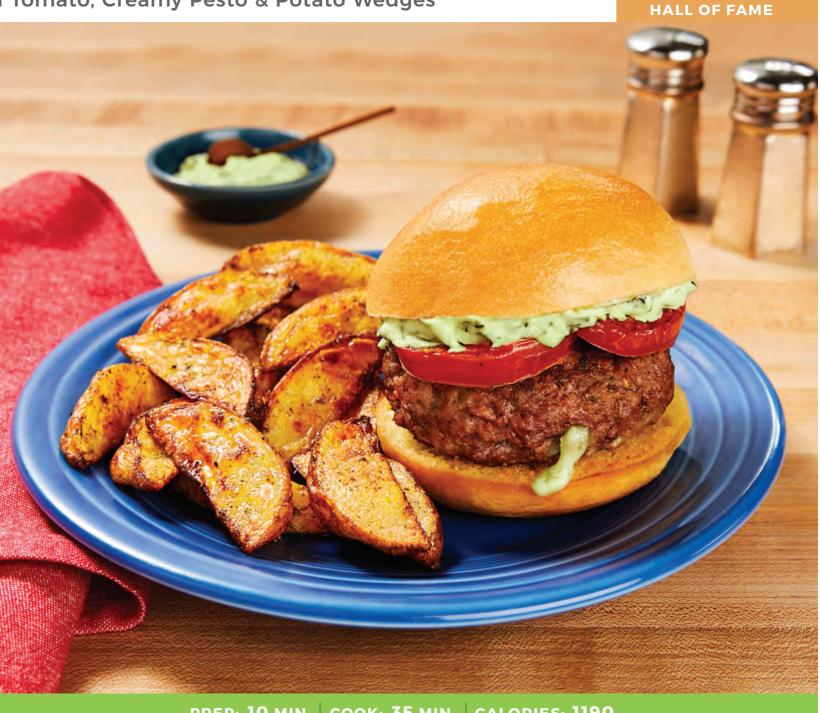


1/2 Cup | 1 Cup Mozzarella Cheese Contains: Milk



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**

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HelloFRESH

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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reaches 160°



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.



2 PREP

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



• 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.



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 1/2-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 1/2-inch-thick rounds.



- 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.



- 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