



HELLO -**PIZZA BURGERS**

Your two favorite foods meet in one genius mashup.



Red Onion

Ciabatta Bread

(Contains: Wheat)

CALORIES: 770

Whole Peeled Tomatoes

Italian

Seasoning



Italian Cheese Blend

(Contains: Milk)









Balsamic Vinegar

PREP: 5 MIN TOTAL: 20 MIN

START STRONG

Here's a time-saving trick for the hustle-bustle of the season: if you have a food processor, give the tomatoes a few pulses in there to break them up in the blink of an eye.

BUST OUT

- 2 Medium bowls
- 2 Large pans
- Large bowl
- Oil (1 TBSP)
- Olive oil (2 tsp)

—— INGREDIENTS ——	
Ingredient 2-person 4-person	
Red Onion	1 2
 Ciabatta Bread 	2 4
Whole Peeled Tomatoes	14 oz 28 oz
 Italian Seasoning 	1 TBSP 2 TBSP
Ground Beef	10 oz 20 oz
 Italian Cheese Blend 	½ Cup 1 Cup
• Arugula	2 oz 4 oz
Balsamic Vinegar	1 TBSP 2 TBSP

HELLO WINE

La Pintada Yecla Monastrell, 2016

elloFRESH

HelloFresh.com/Wine



PREHEAT AND PREP

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Halve, peel, and finely dice **onion**. Split **ciabattas** in half, creating bun tops and bottoms. Place **tomatoes** in a medium bowl and crush with hands until you have no pieces larger than ½ inch.



TOAST BUNS Place **ciabatta halves** in toaster oven or oven and toast until golden brown, 3-5 minutes. **TIP:** Use a baking sheet if toasting in the oven.



2 COOK TOMATO SAUCE Heat a large drizzle of oil in a large pan over medium-high heat. Add onion and season with salt, pepper, and half the Italian seasoning. Cook, tossing, until softened, 2-3 minutes. Add tomatoes and stir to combine. Bring to a boil, then lower heat and reduce to a gentle simmer. Keep simmering until rest of meal is ready.



5 TOSS SALAD Toss arugula in a large bowl with a large drizzle of olive oil and 1 TBSP vinegar (we sent more). Season with salt and pepper.



Z COOK BURGERS

Heat a drizzle of **oil** in another large pan. Combine **beef** and remaining **Italian seasoning** in another medium bowl, then shape into two patties slightly wider than ciabattas. Season with **salt** and **pepper**. Add to pan and cook to desired doneness, 2-4 minutes per side; 1 minute before burgers are done, sprinkle **cheese** on top, cover pan, and let melt.

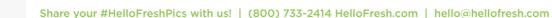


ASSEMBLE AND SERVE Divide **ciabatta bottoms** between plates, then spread with **tomato sauce**. Top each with a **burger** and a little more tomato sauce, then place remaining ciabatta halves on top. (**TIP:** You'll have some sauce left over—save it for another use, such as mixing into pasta.) Serve burgers with **salad** on the side.

-AMAZING!

This is what dreams are made of—and it's delicious.

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PAIR WITH