



# SMOTHERED PEPPER JACK BURGERS

with Spicy Ketchup and BBQ Sweet Potato Fries



## HELLO SPICY KETCHUP

The perfect blend of tangy, spicy, and sweet

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 930**



Sweet Potatoes



Long Green Peppers



Ground Beef



Hot Sauce



Pepper Jack Cheese  
(Contains: Milk)



Yellow Onions



Sweet and Smoky BBQ Seasoning



Ketchup



Potato Buns  
(Contains: Eggs, Milk, Wheat)

## START STRONG

Why cook the burgers until almost done before adding the toppings in step 5? This way, the cheese has time to melt without the risk of overdone burgers.

## BUST OUT

- Small bowl
- 2 Baking sheets
- Large pan
- Large bowl
- Vegetable oil (2 TBSP)

## INGREDIENTS

Ingredient 4-person

- Sweet Potatoes 4
- Yellow Onions 2
- Long Green Peppers 2
- Ketchup 4 TBSP
- Hot Sauce 2 tsp
- Sweet and Smoky BBQ Seasoning 2 TBSP
- Ground Beef 20 oz
- Pepper Jack Cheese 1 Cup
- Potato Buns 4

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Adjust rack to top position, then preheat oven to 425 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges (like steak fries). Halve, peel, and thinly slice **onions**. Core and deseed **green peppers**, then thinly slice. In a small bowl, combine **ketchup** and **hot sauce** (to taste).



## 4 STUFF PATTIES

In a large bowl, combine **beef**, remaining **BBQ seasoning**, and a large pinch of **salt** and **pepper**. Divide mixture in fourths. Flatten each piece into a wide, roughly ½-inch-thick round. Set aside half the **cheese**. Divide remaining cheese between the center of each round. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties. Season all over with salt and pepper.



## 2 ROAST SWEET POTATOES

Toss **sweet potatoes** on a baking sheet with a large drizzle of **oil**, **salt**, **pepper**, and half the **BBQ seasoning**. Bake on top rack, flipping once, until browned and tender, 20-25 minutes.



## 5 COOK PATTIES

Heat a large drizzle of **oil** in same pan over medium-high heat. Cook **patties** to desired doneness, 3-5 minutes per side. Carefully top each patty with a layer of **onions and peppers** (you may have extra), then top with remaining **cheese**. Cover pan until cheese melts, about 1 minute.



## 3 COOK ONIONS AND GREEN PEPPERS

Meanwhile, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onions** and **green peppers** and cook, stirring, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside. Wipe out pan.



## 6 TOAST BUNS AND SERVE

While burgers cook, halve **buns** and place on another baking sheet. Toast in oven until golden brown, 2-3 minutes. Spread cut sides of buns with **spicy ketchup**. Top bun bottoms with **smothered patties**. Drizzle with any remaining **hot sauce** if desired. Serve with **sweet potatoes** (and any remaining onions and peppers) on the side.

## FRESH TALK

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