



TEX-MEX CHEESE-STUFFED BURGERS

with Tomato Salsa and Potato Wedges



HELLO TEX-MEX

Two of our favorite eating destinations
come together for one tasty dish.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 890**

-  Yukon Gold Potatoes
-  Cilantro
-  Sour Cream (Contains: Milk)
-  Ground Beef
-  Potato Buns (Contains: Eggs, Milk, Wheat)
-  Roma Tomato
-  Southwest Spice Blend
-  Hot Sauce
-  Monterey Jack Cheese (Contains: Milk)

START STRONG

Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The wedges will sizzle when they hit that hot surface.

BUST OUT

- Baking sheet
- 2 Small bowls
- Medium bowl
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz | 24 oz**
- Roma Tomato **1 | 2**
- Cilantro **¼ oz | ½ oz**
- Southwest Spice Blend **1 TBSP | 2 TBSP**
- Sour Cream **4 TBSP | 8 TBSP**
- Hot Sauce **1 tsp | 2 tsp**
- Ground Beef* **10 oz | 20 oz**
- Monterey Jack Cheese **¼ Cup | ½ Cup**
- Potato Buns **2 | 4**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges (like steak fries). Finely dice **tomato**. Roughly chop **cilantro** leaves and stems.



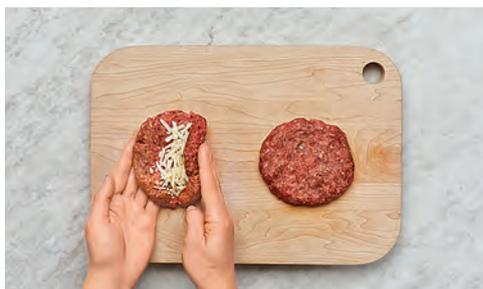
2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Southwest Spice**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



3 MAKE SALSA AND CREMA

Meanwhile, in a small bowl, combine **tomato**, **cilantro**, and a drizzle of **olive oil**. Season with plenty of **salt** and **pepper**. In a separate small bowl, combine **sour cream**, a pinch of **salt**, and **hot sauce** to taste.



4 STUFF PATTIES

In a medium bowl, combine **beef**, remaining **Southwest Spice**, and a pinch of **salt** and **pepper**. Form mixture into two ½-inch-thick patties (four patties for 4). Divide **cheese** between the centers of each patty. Gently fold meat around cheese, shaping and sealing to create cheese-stuffed patties. Season all over with **salt** and **pepper**.



5 COOK PATTIES AND TOAST BUNS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Meanwhile, halve and toast **buns**.



6 SERVE

Spread **crema** onto cut sides of **buns**. Fill buns with **patties** and **salsa** (you may have some left over). Serve with **potatoes** and any remaining salsa on the side.

SOME LIKE IT HOT

Loved your cheese-stuffed burger? Next time, try it with pepper jack for a spicy twist!

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