



**NUTRITION** per serving   76g carbohydrates   45g fat   47g protein   1657mg sodium

Calories  
**891**

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty  
**Intermediate**

Spice Level  
**Spicy**

HOME CHEF

#### STAFF PICK

**Mozzarella-Stuffed Chile Rellenos Burger**  
with lime tortilla chips

#### IN YOUR BOX

4 Small Flour Tortillas  
1 Lime  
1/4 oz. Cilantro  
2 oz. Sliced Mozzarella  
3/4 tsp. Powdered Ranch Seasoning  
1 1/2 oz. Mayonnaise  
10 oz. Ground Beef  
2 Hamburger Buns  
1/2 oz. Crispy Jalapeños

**CONTAINS:** milk, eggs, wheat, soy  
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

#### IN YOUR KITCHEN

Olive Oil  
Cooking Spray  
Baking Sheet  
Mixing Bowl  
Medium Non-Stick Pan

[www.homechef.com/4067](http://www.homechef.com/4067)

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- Heads Up!** Lime juice is used twice. 1 tsp. is used on **tortilla chips**, and  $\frac{1}{2}$  tsp. is added to sauce.
- Heads Up!** Lime zest is used twice.  $\frac{1}{2}$  tsp. is used on **tortilla chips**, and  $\frac{1}{2}$  tsp. is added to sauce.
- Heads Up!** Cilantro is used twice. **Minced cilantro** is added to sauce, and **cilantro leaves** top burger.
- Spice Alert!** Crispy jalapeño pieces bring a textured heat to the burger. Use to taste.

## FROM THE CHEF

When forming the patties, make them as thin as possible while still being able to keep a shape.

### Did you know...

Traditional preparation of chile rellenos begins by roasting a poblano pepper. The pepper is stuffed with minced meat, then dipped in egg and fried.



1



2



3



4



5



6

## Form the Burgers

Form **ground beef** into four equal-sized patties (about 4-5" in diameter). Divide **cheese** evenly between two patties. Place remaining patties on cheese-topped patties and seal edges by pinching lightly. A tight seal helps cheese stay in burger while cooking.

## Cook Burgers and Toast Buns

Place a medium non-stick pan over medium heat. Add  $\frac{1}{2}$  tsp. **olive oil** and **patties** to hot pan. Cook until browned and burgers reach a minimum internal temperature of 160 degrees, 3-4 minutes per side. *Cheese may leak from burgers. Don't worry, they're still delicious!* Place **buns** directly on oven rack and toast until lightly browned, 1-2 minutes.