



HOME CHEF

Mozzarella Stuffed Turkey Burger

WITH PARMESAN POTATO WEDGES

Classic

**Prep & Cook Time**

40-50 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

Ingredients

1 tsp. Seasoned Salt Blend
.84 oz. Mayonnaise
1 Tbsp. Roasted Red Pepper Pesto
2 Russet Potatoes
2 Potato Rolls
1½ oz. Mozzarella Cheese Slices
1 oz. Shredded Parmesan Cheese
½ oz. Baby Arugula

Customize It Options

10 oz. Ground Turkey
10 oz. Ground Pork
20 oz. Double Portion Ground Beef
10 oz. Ground Beef
20 oz. Double Portion Ground Turkey

View nutritional information at www.homechef.com/8744

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoned salt**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 2, 3, and 4, cooking until beef reaches minimum internal temperature, 2-3 minutes per side, then roasting until burgers reach minimum internal temperature, 10-12 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2, 3, and 4, cooking until pork reaches minimum internal temperature, 2-3 minutes per side, then roasting until burgers reach minimum internal temperature, 10-12 minutes.
- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming eight patties, stacking two to serve, and working in batches, if necessary.
- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, forming eight patties and stacking two to serve, and working in batches, if necessary.



2. Make the Patties

- In a mixing bowl, combine **ground turkey**, remaining **seasoned salt**, and a pinch of **pepper**. Form into four equally-sized patties, about $1\frac{1}{3}$ " thick and 4" in diameter.
- Fold **mozzarella slices** in half, then fold again. Divide cheese between two patties. Place remaining patties on top of cheese-topped patties and seal edges by pinching lightly. A tight seal helps cheese stay in burger while cooking.



4. Finish the Patties and Potatoes

- Transfer seared **patties** to empty half of baking sheet and season with a pinch of **salt**. Wipe pan clean and reserve.
- Roast again in hot oven until **potatoes** are browned and tender and **patties** reach a minimum internal temperature of 165 degrees, 10-12 minutes.
- While potatoes and burgers roast, continue recipe.



1. Start the Potatoes

- Cut **potatoes** into $\frac{1}{2}$ " wedges.
- Place potato wedges on one half of prepared baking sheet and toss with 2 tsp. **olive oil**, half the **seasoned salt** (reserve remaining for burgers), and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one side of sheet. Roast in hot oven until beginning to brown, 14-16 minutes.
- Carefully remove baking sheet from oven. Flip wedges and sprinkle with **Parmesan**. Potatoes will finish cooking in a later step.
- While potatoes roast, continue recipe.



3. Sear the Patties

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **patties** to hot pan and sear undisturbed until brown, 2-3 minutes per side.
- Remove from burner.



5. Toast Rolls, Make Pesto-Mayonnaise, and Finish Dish

- Return pan used to sear burgers to medium-high heat.
- Working in batches if necessary, add **rolls**, cut-side down, to dry hot pan and toast until lightly browned, 2-3 minutes.
- Remove from burner.
- In another mixing bowl, combine **mayonnaise** and **pesto**.
- Plate dish as pictured on front of card, spreading pesto-mayo on bottom roll and topping with **patty**, **arugula**, and top roll. Bon appétit!