



Cooking Made Easy

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Mozzarella-Stuffed Beefburgers with Caprese Salad

There's something about a BBQ that brings out the caveman in even the mildest of men. That mixture of smoke, charcoal and heat seems to stir an inner beast, who craves slabs of grilled meat and copious bottles of cold beer. Gripped by one such urge last weekend, our chef created this cheeky little recipe to feed his fellow cave dwellers. Stuffed with our notoriously good mozzarella, these burgers are oozingly good and equally suited to the kitchen grill if the weather isn't behaving. Ugg, ugg.



20 min



Cherry Tomatoes



Mozzarella



Beef Mince



Ciabatta



Basil



Garlic Clove



Dried Oregano



Mustard



Baby Gem Lettuce

Ingredients	2P	4P
Cherry Tomatoes, halved	1 cup	2 cups
Mozzarella 1	1 ball	2 balls
Beef Mince	250g	500g
Ciabatta 3	1	2
Garlic Clove, diced	1	2
Dried Oregano	1 tsp	2 tsp
Mustard 2	1 tsp	2 tsp
Baby Gem Lettuce	1	2
Basil	½ bunch	1 bunch

- ⊕ May feature in another recipe
- * Good to have at home

Allergens
1) Milk | **2)** Mustard
3) Gluten

Nutrition per serving: Calories: 608 kcal | Protein: 48 g | Carbs: 32 g | Fat: 31 g | Saturated Fat: 13 g



1 Cut your tomatoes in half and then peel and finely dice your garlic. Cut the ball of mozzarella in half and then cut one of the halves into half again (i.e. you will have a half and two quarters).



2 Mix your minced beef thoroughly with the garlic, oregano and mustard. Add a ¼ tsp of salt and some freshly ground black pepper. Work the mixture with your hands for a couple of minutes to fully mix all of the ingredients. Pre-heat your grill to high.



3 Take half of the burger mixture and press it into the shape of a burger. Press the burger into your hand to make a shallow cup and put a ¼ of your mozzarella in the middle. Now close the meat around the mozzarella so that you end up with a stuffed burger.



4 Rub a small amount of olive oil on each burger and then place these on a baking tray. Place under the grill and cook them for around 4 mins on each side.

Tip: *Anytime and you risk them having the texture of a Bedouin's flip-flop*

5 Cut your ciabatta in half lengthways and then cut each piece in half again to make your burger baps. Grill these for a minute on each side until they are lightly toasted.

6 Cut up the baby gem lettuce and tear up your basil leaves. Mix these and the tomatoes together gently, with a drizzle of olive oil and a pinch of salt and pepper. Lastly, tear up the remaining mozzarella with your fingers and add this too.

7 Serve and devour with reckless abandon.