



# Grilled Supreme Double-Patty Banquet Burger

## with Potato Wedges with Fry Sauce

Backyard Burger Bash 35 Minutes



Ground Beef  
500 g | 1000 g



Bacon Strips  
100 g | 200 g



Italian Breadcrumbs  
2 tbsp | 4 tbsp



Artisan Bun  
2 | 4



Russet Potato  
3 | 6



White Cheddar Cheese, shredded  
½ cup | 1 cup



Crispy Shallots  
28 g | 56 g



Worcestershire Sauce  
1 tbsp | 2 tbsp



Ketchup  
4 tbsp | 8 tbsp



Mayonnaise  
4 tbsp | 8 tbsp



Spring Mix  
28 g | 56 g



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Dill Pickle, sliced  
45 ml | 90 ml

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g  
2 person 4 person

1



### Prep and roast potatoes

- Before starting, wash and dry all produce
- Preheat the oven to 450°F.
- Lightly oil the grill, then preheat the grill to 500°F over medium-high heat.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Zesty Garlic Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

2



### Cook bacon

- Meanwhile, arrange **bacon strips** in a single layer on another parchment-lined baking sheet.
- Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 8-12 min.\*\*
- Transfer to paper towel-lined plate.

3



### Make patties

- Line a baking sheet with parchment paper. Set aside.
- Add **beef**, **breadcrumbs**, **Worcestershire**, **remaining Zesty Garlic Spice Blend**, ¼ tsp (½ tsp) **salt** and ⅛ tsp (¼ tsp) **pepper** to a large bowl.
- Form **beef mixture** into **four equal-sized balls** (8 for 4 ppl). Place **patties** on the prepared baking sheet.
- Place another piece of parchment over top.
- Using a spatula or heavy-bottom pan, flatten **balls** into ½-inch-thick, 5-inch-wide **patties**.

4



### Grill burgers and buns

- Add **burgers** to one side of the grill. Reduce heat to medium, close lid and grill **burgers**, until cooked through, flipping once, 4-5 min per side.\*\*
- When **patties** are almost finished, add **bun** halves, cut-side down, to other side of grill. Close lid and grill until **buns** are lightly toasted, 2-3 min.
- Transfer **patties** and **buns** to clean baking sheet. Cover **patties** to keep warm.

5



### Make fry sauce and melt cheese

- Once **burgers** are finished, uncover, then top with **cheese**. Cook, **patties** in the **top** of the oven until **cheese** melts, 3-4 min.
- Meanwhile, add **half the ketchup** and **half the mayo** to a small bowl. Stir together, then season with **salt** and **pepper**, to taste.
- Set aside.

6



### Finish and serve

- Spread **remaining mayo** on the bottom **buns**. Stack **pickles**, **spring mix**, **one patty**, **half the crispy shallots**, **another patty**, **remaining crispy shallots** and **bacon**.
- Spread **remaining ketchup** on **top buns**, then place on **burger**.
- Divide **burgers** and **potatoes** between plates. Serve **fry sauce** on the side for dipping.

\*\* Cook beef and bacon to a minimum internal temperature of 74°C/165°F and 71°C/160°F, respectively.