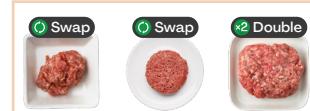




Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

25 Minutes



Customized Protein + Add Swap or Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](#)

Ground Turkey
250 g | 500 g Beyond Meat®
2 | 4 Ground Beef
500 g | 1000 g



	Ground Beef 250 g 500 g		Artisan Bun 2 4
	Russet Potato 2 4		Mushrooms 113 g 227 g
	Dill-Garlic Spice Blend 1 tsp 2 tsp		Cream 56 ml 113 ml
	Italian Breadcrumbs 2 tbsp 4 tbsp		Beef Broth Concentrate 1 2
	Worcestershire Sauce 1 tbsp 2 tbsp		Baby Spinach 28 g 56 g
	Mayonnaise 4 tbsp 8 tbsp		

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.

Pantry items | Pepper, salt, oil, unsalted butter

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

1



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
 - Wash and dry all produce.
- Cut **potatoes** into 1/4-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Prep and cook mushrooms

- Meanwhile, roughly chop **mushrooms** into 1/2-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add **1/2 tbsp** (1 tbsp) **butter**, then **mushrooms**. Cook, stirring occasionally, until softened, 4-5 min.
- Reduce heat to low, then add **cream, broth concentrate** and **2 tbsp** (1/4 cup) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

2



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

Double | **Ground Beef**

- Add **beef, Worcestershire sauce, breadcrumbs** and **1/4 tsp** (**1/2 tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two (four) 5-inch-wide **patties**.

3



Pan-fry patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

Double | **Ground Beef**

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

5



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)

6



Finish and serve

- Combine **mayo** and **Dill-Garlic Spice Blend** in a small bowl.
- Spread **some dilly mayo** on bottom **buns**.
- Stack bottom **buns** with **spinach, patties** and **saucy mushrooms**. Close with top **buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining dilly mayo** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) **oil**

2 person 4 person Ingredient

2 | Form turkey patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, form **turkey patties** the same way the recipe instructs you to form **beef patties**.

2 | Form Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. (NOTE: Save breadcrumbs and Worcestershire sauce for another use.)

2 | Form patties

Double | **Ground Beef**

If you've opted for **double beef**, add an extra **1/4 tsp** (**1/2 tsp**) **salt** to the **beef mixture**. Form into four (eight) 5-inch-wide **patties**.

3 | Pan-fry turkey patties

Swap | **Ground Turkey**

Add **1/2 tbsp** (1 tbsp) **oil** to the pan, then add **turkey patties**. Cook **turkey patties** in the same way the recipe instructs you to cook the **beef patties**.**

3 | Pan-fry Beyond Meat® patties

Swap | **Beyond Meat®**

Cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **beef**.**

3 | Pan-fry patties

Double | **Ground Beef**

Cook **beef patties** in the same way the recipe instructs you to cook the **regular portion of patties**. Work in batches, if necessary.