



# Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

25 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** 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](https://www.hellofresh.ca)

<b>↻</b> Swap	<b>↻</b> Swap	<b>*2</b> Double
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

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## Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ¼-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 ½-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add ½ **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** (¼ cup) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

2



## Form patties

- Swap | **Ground Turkey**
- Swap | **Beyond Meat®**
- \*2 Double | **Ground Beef**

- Add **beef**, **Worcestershire sauce**, **breadcrumbs** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two (four) 5-inch-wide **patties**.

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## 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!)

3



## Pan-fry patties

- Swap | **Ground Turkey**
- Swap | **Beyond Meat®**
- \*2 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.

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## 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

- \*2 Double | **Ground Beef**

If you've opted for **double beef**, add an extra ¼ **tsp** (½ **tsp**) **salt** to the **beef mixture**. Form into four (eight) 5-inch-wide **patties**.

## 3 | Pan-fry turkey patties

- Swap | **Ground Turkey**

Add ½ **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

- \*2 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.

\*\* Cook to a minimum internal temperature of 74°C/165°F.