

HELLO Tangy Beef Burgers with German-Style Potato Salad

Family Friendly 30-40 Minutes











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 🎥



500 g | 1000 g



Ground Beef 250 g | 500 g





Artisan Bun 2 4



Dijon Mustard 1 tbsp | 2 tbsp











350 g | 700 g

Yellow Onion 1 2



Mayonnaise 4 tbsp | 8 tbsp



Parsley

7g | 7g



Cheddar Cheese, shredded 1/2 cup | 1 cup





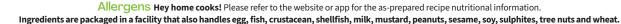


Ketchup



2 tbsp | 4 tbsp





Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring spoons, medium bowl, 2 small bowls



Cook potatoes

- · Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- · Once boiling, reduce heat to medium. Simmer uncovered until fork-tender. 10-12 min.



Cook patties

O Swap | Beyond Meat®

- Reheat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.** (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)



Caramelize onions

- Meanwhile, peel, then cut onion into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then onions. Cook, stirring often, softened slightly, 3-4 min.
- Add 1 tsp (2 tsp) sugar and season with salt. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat.
- Transfer onions to a small bowl, then set aside. Carefully wipe the pan clean.



Make sauce and potato salad

- Meanwhile, finely chop pickles, reserving pickle juice.
- Roughly chop parsley.
- Stir together half the pickles, ketchup and 1 tbsp (2 tbsp) mayo in another small bowl. (NOTE: This is your tangy sauce.)
- When potatoes are fork-tender, drain and return them to the same pot, off heat.
- Add parsley, Zesty Garlic Blend, reserved pickle juice, remaining pickles, remaining mayo and remaining Dijon. Season with **pepper**, then gently stir to coat.



Form patties

O Swap | Ground Turkey

🔘 Swap | Beyond Meat®

🔀 Double | Ground Beef

- Meanwhile, combine beef, panko, half the Dijon, ¼ tsp (½ tsp) salt and ¼ tsp (½ tsp) **pepper** in a medium bowl. (TIP: If you prefer a more tender patty, add an egg to the mixture!)
- Form into two (four) 5-inch-wide patties.



Finish and serve

- · Halve buns, then arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Toast **buns** in the **middle** of the oven until cheese melts, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)
- Spread tangy sauce on top buns.
- Stack patties and caramelized onions on bottom buns. Close with top buns.
- Divide burgers and potato salad between plates.

Measurements within steps

1 tbsp 2 person 4 person

oil

Ingredient

3 | Form patties

O Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook it in the same way the recipe instructs you to prep and cook the beef.**

3 | Form patties

🗘 Swap | Beyond Meat®

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

3 | Form patties

2 Double | Ground Beef

If you've opted for **double beef**, add an extra 1/4 tsp (1/2 tsp) salt to the beef mixture. (TIP: For 4 ppl, if you prefer more tender patties, add 2 eggs to the mixture!) Form into four (eight) 5-inch-wide patties.

4 | Cook 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.**