

# HELLO St. Jean Baptiste Cheesy Blueberry Burgers With Crispy Potato Wedges and Mustard-Mayo Dipper

with Crispy Potato Wedges and Mustard-Mayo Dipper



35 Minutes







Turkey 250 g | 500 g



**Ground Pork** 250 g | 500 g

Russet Potato 2 4



**BBQ** Seasoning



1 tbsp | 2 tbsp



Red Wine Vinegar



1 2

2 tbsp | 4 tbsp





Whole Grain Mustard 1 tbsp | 2 tbsp



4 tbsp | 8 tbsp





Breadcrumbs 2 tbsp | 4 tbsp







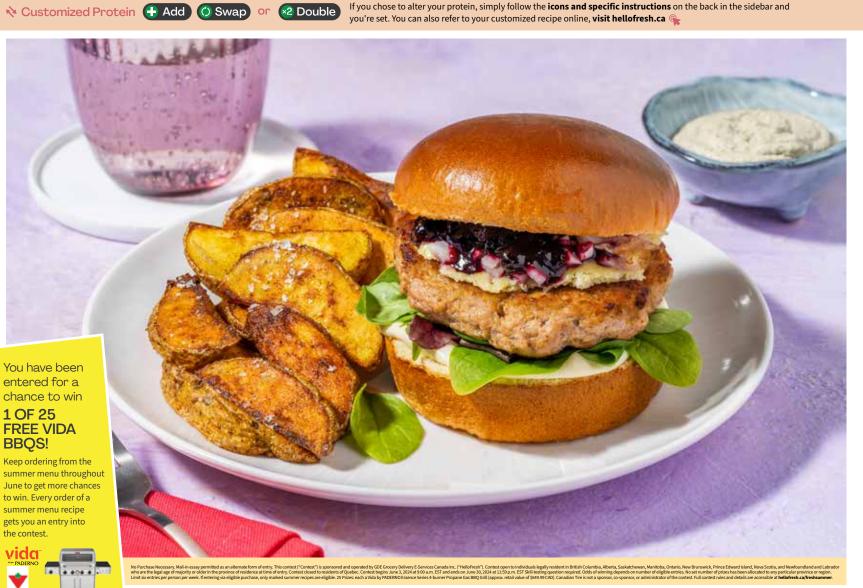
White Cheddar Cheese, shredded 1/2 cup | 1 cup



Spring Mix

28 g | 56 g





Allengens 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. Cooking utensils | 2 baking sheets, large bowl, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls, small pot



# Prep and roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add unopened blueberry jam packets to 1 cup warm water to help them soften.
- Cut potatoes into 1/2-inch wedges.
- Add potatoes, half the BBQ seasoning and 1 tbsp oil to an unlined 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 **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



## Pickle shallots

- Peel, then cut shallot into ½-inch slices.
- Add shallots, vinegar, 2 tbsp (4 tbsp) water and 2 tsp (4 tsp) sugar to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- · Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer shallots, including pickling liquid, to a medium bowl. Place in the fridge to cool.



#### Make sauces

- · Add blueberry jam, half the mustard and ½ tsp (1 tsp) pickling liquid to a small bowl. (NOTE: It's okay if pickling liquid is still hot!) Season with salt and pepper, then stir to combine.
- Add mayo and remaining mustard to another small bowl. Season with salt and pepper, then stir to combine.



# Form and cook patties

Swap | Ground Turkey

# O Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- While the pan heats, add pork, breadcrumbs and remaining BBQ seasoning to a large bowl. Season with **salt** and **pepper**, then combine.
- Form mixture into two (four) 5-inch-wide patties.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then patties. Pan-fry until golden brown, 5-6 min.
- Flip **patties**, then continue cooking until cooked through, 5-6 min.\*\*



# Toast buns and melt cheese

- Meanwhile, line another baking sheet with parchment paper.
- Halve buns and arrange on the prepared baking sheet.
- Sprinkle cheese over top buns.
- After flipping patties, toast buns in the top of the oven until cheese melts and buns are golden, 4-5 min. (TIP: Keep an eye on buns so they don't burn!)



## Finish and serve

- Spoon blueberry sauce over patties.
- Remove shallots from pickling liquid.
- Spread some mustard-mayo on bottom buns.
- Stack spring mix, shallots and patties on bottom buns. Close with top buns.
- Serve potato wedges alongside with remaining mustard-mayo for dipping.

Measurements within steps

1 tbsp (2 tbsp) 2 person 4 person

oil Ingredient

4 | Form and cook patties

🗘 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 pork.\*\*

# 4 | Cook Beyond Meat® patties

🗘 Swap | Beyond Meat®

If you've opted to get Beyond Meat®, skip the instructions to form patties. Cook the same way the recipe instructs you to cook the pork patties.\*\*