



# St.Jean Baptiste Cheesy Blueberry Burgers

## with Crispy Potato Wedges and Mustard-Mayo Dipper

**Grill** 35 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)



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!** Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

- Swap** Ground Turkey 250 g | 500 g
- Swap** Beyond Meat® 2 | 4
- Ground Pork 250 g | 500 g
- Russet Potato 2 | 4
- BBQ Seasoning 1 tbsp | 2 tbsp
- Shallot 1 | 2
- Red Wine Vinegar 2 tbsp | 4 tbsp
- Blueberry Jam 2 | 4
- Whole Grain Mustard 1 tbsp | 2 tbsp
- Mayonnaise 4 tbsp | 8 tbsp
- Italian Breadcrumbs 2 tbsp | 4 tbsp
- Artisan Bun 2 | 4
- White Cheddar Cheese, shredded ½ cup | 1 cup
- Spring Mix 28 g | 56 g

**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 | Oil, pepper, salt, sugar

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

1



### 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 ½-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 golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

2



### Pickle shallots

- Peel, then cut **shallot** into ⅛-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.

3



### 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.

4



### Form and cook patties

Swap | Ground Turkey

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 **½ 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.\*\*

5



### 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!)

6



### 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) oil  
2 person 4 person 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**.\*\*

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