

HELLO Grilled Homestyle Cheese Curd and Beef Burgers with Zippy Apple Salad

Family Friendly 25 - 35 Minutes





Customized Protein Add







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 降









Ground Beef



250 g | 500 g







Cheese Curds 1/2 cup | 1 cup

Montreal Spice Blend 1tsp | 2tsp







Beef Broth Concentrate 1 2

Whole Grain Mustard 1 tbsp | 2 tbsp







Gravy Spice Blend 2 tbsp | 4 tbsp

Gala Apple 1 | 2





Spring Mix 56 g | 113 g

Balsamic Vinegar 1 tbsp | 2 tbsp

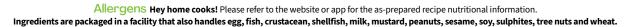


Yellow Onion

1 | 2



Breadcrumbs 2 tbsp | 4 tbsp



Cooking utensils | Aluminum foil, large bowl, measuring cups, measuring spoons, medium bowl, medium pot, whisk, small bowl



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat the grill over medium-high heat (approx. 400°F).
- O Swap | Ground Turkey

O Swap | Beyond Meat®

- Core, then cut apple into ¼-inch slices.
- Halve buns.
- Peel, then quarter **onion**, leaving the root intact. Add **onion** to a small bowl with **1 tsp** (2 tsp) oil. Season with salt and pepper, then toss to combine.
- Combine beef, breadcrumbs and ½ tsp (1 tsp) Montreal Spice Blend in a medium bowl.
- Form mixture into two 5-inch wide patties (4 patties for 4 ppl). Set aside.



Make salad dressing

- Whisk together balsamic vinegar, half the mustard and 1 tbsp (2 tbsp) oil in a large bowl. Season with salt and pepper.
- Add apples, then spring mix.
- Set aside.



Make gravy

- Heat a medium pot over medium heat.
- When hot, add ½ tsp (1 tsp) Montreal Spice Blend and 1 tbsp (2 tbsp) butter. Cook, stirring often, until spices are fragrant and butter is melted, 1-2 min.
- Sprinkle Gravy Spice Blend over top. Stir to combine, 1 min. Add broth concentrate and 34 cup (1 ½ cups) water. Simmer, stirring occasionally, until gravy thickens slightly, 3-4 min.
- Remove the pot from heat, then cover to keep warm.



1 Prep

Measurements

within steps

1 | Prep

Swap | Beyond Meat®

prep and cook the beef.*

O Swap | Ground Turkey

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

If you've opted get **Beyond Meat®**, sprinkle 1/2 tsp (1 tsp) Montreal Spice Blend over Beyond Meat® patties, then press gently to adhere. Grill Beyond Meat® patties the same way the rcipe instructs you to grill the **beef**.**

1 tbsp

2 person

(2 tbsp)

4 person

oil



Grill patties and onions

- Add onions to one side of the grill. Close lid and grill, flipping once, until softened, 9-12 min.
- Add patties to the grill. Reduce heat to medium. Close lid and grill patties, flipping once, until cooked through, 3-4 min per side.**
- Arrange cheese curds on top of patties. Close lid and grill until **cheese** melts slightly, 1-2 min.
- Transfer patties to a plate, then cover to keep warm.



Toast buns

- When patties are cooked, add buns to the grill, cut-side down.
- Close lid and grill until buns are golden, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)



Finish and serve

- When **onions** are cool to touch, cut away root and remove outer layer, then cut onions into ½-inch slices.
- Spread remaining mustard onto bottom buns.
- Divide **onions** between **bottom buns**, then top with **cheesy patties**.
- Pour half the gravy over top, then close with top buns.
- Toss salad to combine.
- Divide **burgers** and **salad** between plates. Serve **remaining gravy** on the side for dipping.

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