











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

Family Friendly 25 - 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](http://www.hellofresh.ca)



 	 
Ground Turkey 250 g   500 g	Beyond Meat® 2   4
	
Ground Beef 250 g   500 g	Artisan Bun 2   4
	
Cheese Curds ½ cup   1 cup	Montreal Spice Blend 1 tsp   2 tsp
	
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	Italian Breadcrumbs 2 tbsp   4 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** | Oil, pepper, salt, unsalted butter

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

1



## 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).

🔄 Swap | **Ground Turkey**

🔄 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.

4



## 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.

2



## 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.

3



## 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 ¾ **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.

5



## 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!)

6



## 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.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1 | Prep

🔄 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**.\*\*

1 | Prep

🔄 Swap | **Beyond Meat®**

If you've opted get **Beyond Meat®**, sprinkle ½ **tsp** (1 tsp) **Montreal Spice Blend** over **Beyond Meat® patties**, then press gently to adhere. Grill **Beyond Meat® patties** the same way the recipe instructs you to grill the **beef**.\*\*

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