

# HELLO Grilled Meatloaf Burgers With Sweet Potatoes and Green Onion Mail With Sweet Potatoes and Green Onion Mail

with Sweet Potatoes and Green Onion Mayo

Family Friendly

Grill

30 - 40 Minutes











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 🦫













Beyond Meat®

Ground Beef and Pork Mix 250 g | 500 g

Green Onion





Mayonnaise 4 tbsp | 8 tbsp







1 tsp | 2 tsp

2 tbsp | 4 tbsp







**Brown Sugar** 

Breadcrumbs 1 tbsp | 2 tbsp 4 tbsp | 8 tbsp



Worcestershire Sauce



1 tbsp | 2 tbsp



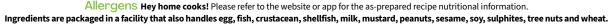
Spring Mix 28 g | 56 g



2 | 4

Crispy Shallots 28 g | 56 g





Cooking utensils | Large bowl, measuring spoons, medium bowl, 2 small bowls



# Prep

- · Before starting, wash and dry all produce.
- · Lightly oil the grill.
- While you prep, preheat the grill over medium-high heat (approx. 500°F).
- Thinly slice green onions.
- Add mayo and half the green onions to a small bowl. Season with salt and pepper, then stir to combine. Set aside.
- Cut **sweet potatoes** lengthwise into ½-inchthick slices.
- Add sweet potatoes, half the garlic salt and 1 tbsp (2 tbsp) oil to a medium bowl. Season with **pepper**, then toss to coat.
- Combine ketchup and brown sugar in another small bowl. (NOTE: This is your glaze.)



#### Form patties

🗘 Swap | Ground Turkey

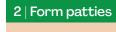
#### 🗘 Swap | Beyond Meat®

- Add breadcrumbs, Worcestershire sauce, remaining green onions, remaining garlic salt and 2 tbsp (4 tbsp) milk to a large bowl. Season with pepper, then stir until milk is absorbed.
- Crumble in beef and pork mix, then combine.
- Form mixture into two 5-inch-wide patties (4 patties for 4 ppl).



## Grill sweet potatoes

 Add sweet potatoes to one side of the grill, then reduce heat to medium. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.



Measurements

within steps

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 and pork mix.\*\*

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient

### 2 | Form patties

#### Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, skip the instructions to form the patties.

#### 4 | Grill meatloaf patties

# 🔘 Swap | Beyond Meat®

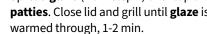
Grill Beyond Meat® patties in the same way the recipe instructs you to grill the beef and pork mix.\*\*



# Grill meatloaf patties

#### 🗘 Swap | Beyond Meat®

- Meanwhile, add patties to the other side of the grill.
- · Close lid and grill patties, carefully flipping once, until cooked through, 4-5 min per side.\*\*
- Spread **glaze** (from step 1) over top of patties. Close lid and grill until glaze is







- Halve buns.
- When sweet potatoes and meatloaf patties are almost done, add **buns** to grill, cut-side down. (NOTE: Don't overcrowd the grill. Toast buns once sweet potatoes and patties are done if there isn't enough space on the grill.)
- Close lid and grill until toasted, 1-2 min. (TIP: Keep an eye on buns so they don't burn.)



#### Finish and serve

- Spread some green onion mayo on bottom buns. Spread any remaining glaze on top buns.
- Stack bottom buns with spring mix, meatloaf patties and crispy shallots. Close with top buns.
- Divide burgers and grilled sweet potatoes between plates.
- Serve remaining green onion mayo alongside for dipping.