



Tangy Beef Burgers

with German-Style Potato Salad

Family Friendly 30-40 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)

↻ Swap	↻ Swap	*2 Double
Ground Turkey 250 g 500 g	Beyond Meat® 2 4	Ground Beef 500 g 1000 g



Ground Beef 250 g 500 g	Artisan Bun 2 4
Dijon Mustard 1 tbsp 2 tbsp	Dill Pickle, sliced 90 ml 180 ml
Red Potato 350 g 700 g	Yellow Onion 1 2
Mayonnaise 4 tbsp 8 tbsp	Parsley 7 g 7 g
Cheddar Cheese, shredded ½ cup 1 cup	Panko Breadcrumbs ¼ cup ½ cup
Ketchup 2 tbsp 4 tbsp	Zesty Garlic Blend 1 tbsp 2 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 | Sugar, oil, pepper, salt

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring spoons, medium bowl, 2 small bowls

1



Cook potatoes

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.

4



Cook patties

Swap | **Beyond Meat®**

- Reheat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.** (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)

2



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring often, softened slightly, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat.
- Transfer **onions** to a small bowl, then set aside. Carefully wipe the pan clean.

5



Make sauce and potato salad

- Meanwhile, finely chop **pickles**, reserving **pickle juice**.
- Roughly chop **parsley**.
- Stir together **half the pickles**, **ketchup** and **1 tbsp** (2 **tbps**) **mayo** in another small bowl. (NOTE: This is your tangy sauce.)
- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Add **parsley**, **Zesty Garlic Blend**, **reserved pickle juice**, **remaining pickles**, **remaining mayo** and **remaining Dijon**. Season with **pepper**, then gently stir to coat.

3



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

×2 Double | **Ground Beef**

- Meanwhile, combine **beef**, **panko**, **half the Dijon**, ¼ **tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper** in a medium bowl. (TIP: If you prefer a more tender patty, add an egg to the mixture!)
- Form into **two** (four) **5-inch-wide patties**.

6



Finish and serve

- Halve **buns**, then arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast **buns** in the **middle** of the oven until **cheese** melts, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)
- Spread **tangy sauce** on **top buns**.
- Stack **patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato salad** between plates.

Measurements within steps

1 **tbps** (2 **tbps**) **oil**
2 person 4 person Ingredient

3 | Form 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 **beef****.

3 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. (NOTE: Save breadcrumbs and remaining Dijon for another use.)

3 | Form patties

×2 Double | **Ground Beef**

If you've opted for **double beef**, add an extra ¼ **tsp** (½ **tsp**) **salt** to the **beef mixture**. (TIP: For 4 ppl, if you prefer more tender patties, add 2 eggs to the mixture!) Form into **four** (eight) **5-inch-wide patties**.

4 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

Cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **beef****.

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