



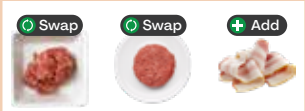
Creamy Mushroom Beef Burgers

with Poutine-Style Potato Wedges

Protein Plus

Family Friendly

30-40 Minutes



Customized Protein

+ Add

Swap

or

x2 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)

Ground Turkey 250 g | 500 g
 Beyond Meat® 2 | 4
 Bacon Strips 100 g | 200 g



-  Ground Beef
250 g | 500 g
-  Artisan Bun
2 | 4
-  Cheese Curds
½ cup | 1 cup
-  Mayonnaise
2 tbsp | 4 tbsp
-  Panko Breadcrumbs
½ cup | ¾ cup
-  Yellow Potato
300 g | 600 g
-  Montreal Spice Blend
10 g | 20 g
-  Arugula and Spinach Mix
28 g | 56 g
-  Crispy Shallots
28 g | 56 g
-  Campbell's Cream of Mushroom Condensed Soup
1 | 2

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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, salt, pepper, milk

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium bowl, parchment paper

1



Cook potato wedges

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes** and **1 tbsp oil**. (**NOTE:** For 4 servings, 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 for 25-28 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Form patties

- ◉ Swap | **Ground Turkey**
- ◉ Swap | **Beyond Meat®**
- + Add | **Bacon Strips**
- In a medium bowl, combine **beef**, **breadcrumbs**, **2 tbsp** (4 tbsp) **Campbell's Cream of Mushroom Soup** and **Montreal Spice Blend**. Form **mixture** into two (four) 4-inch-wide **patties**.

3



Cook patties

- Heat a large non-stick pan over medium.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't crowd the pan; cook patties in 2 batches if needed.)
- Pan-fry for 4-5 min per side, until cooked through.**

4



Heat soup

- To a small pot, add **remaining Campbell's Cream of Mushroom Soup** and **½ cup** (1 cup) **milk**.
- Heat over medium for 5-6 min, stirring constantly, until warmed through.

5



Toast buns

- Halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast for 3-4 min, until browned. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- + Add | **Bacon Strips**
- Spread **mayo** over **top buns**. Stack **arugula and spinach mix** and **patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Top **wedges** with **cheese curds**, **Campbell's Cream of Mushroom Soup** and **crispy shallots**.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Form patties

◉ Swap | **Ground Turkey**

If you've opted to get turkey, prep in the same way as the **beef**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Cook in the same way as the **beef**.**

2 | Form Beyond Meat® patties

◉ Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep in the same way as the **beef**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Cook in the same way as the **beef**.**

2 | Cook bacon and form patties

+ Add | **Bacon Strips**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat, then carefully wipe the pan clean. Use the same pan to cook **patties** in step 3.

6 | Finish and serve

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

** Cook beef, turkey and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.