

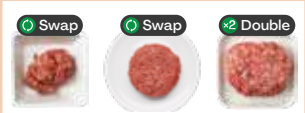


# Drive Thru-Style Grilled Beef Burgers with Wedge Fries

Family Friendly

Grill

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)

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



Cheddar Cheese, shredded 1/2 cup | 1 cup



Mayonnaise 2 tbsp | 4 tbsp



Ketchup 2 tbsp | 4 tbsp



Dill Pickle, sliced 90 ml | 180 ml



Spring Mix 28 g | 56 g



Yellow Potato 350 g | 700 g



Southwest Spice Blend 1 tbsp | 2 tbsp



Panko Breadcrumbs 1/3 cup | 2/3 cup

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 | Salt, pepper, oil

Cooking utensils | Baking sheet, measuring spoons, medium bowl, small bowl

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### Roast wedge fries

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill over medium heat (approx. 400°F).

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **Southwest Spice Blend**, **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



### Grill patties

Swap | **Beyond Meat®**

- Add **patties** to the grill. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.\*\*

2



### Make secret sauce

- Meanwhile, drain, then roughly chop **half the pickles**. (NOTE: Remaining whole pickles will be used in step 6.)
- Add **chopped pickles**, **ketchup** and **mayonnaise** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



### Make patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

\*2 Double | **Ground Beef**

- Add **beef**, **panko**, **¼ tsp** (½ tsp) **pepper** and **¼ tsp** (½ tsp) **salt** to a medium bowl. (TIP: If you prefer more tender patties, add an egg to the mixture.)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

5



### Toast buns and melt cheese

- When **patties** are almost done, carefully top with **cheese**.
- Halve **buns**. Add **buns** to the other side of the grill, cut-side down. Close lid and grill until **buns** are warmed through and **cheese** is melted, 1-2 min. (TIP: Keep an eye on buns so they don't burn.)

6



### Finish and serve

- Divide **wedge fries** between plates.
- Spread **some secret sauce** over **bottom buns**, then stack with **spring mix**, **remaining pickles** and **patties**.
- Close with **top buns**.
- Serve **remaining secret sauce** on the side for dipping.

Measurements  
within steps

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

### 3 | Make 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 | Grill Beyond Meat® patties

Swap | **Beyond Meat®**

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

### 3 | Make 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 | Grill patties

Swap | **Beyond Meat®**

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

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