



# Grilled Meatloaf Burgers

## with Yellow Potatoes and Green Onion Mayo

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](http://www.hellofresh.ca)



 Swap	 Swap
	
Ground Turkey 250 g   500 g	Beyond Meat® 2   4
	
	
Ground Beef and Pork Mix 250 g   500 g	Green Onion 2   4
	
	
Mayonnaise 4 tbsp   8 tbsp	Yellow Potato 350 g   700 g
	
	
Garlic Salt 1 tsp   2 tsp	Ketchup 2 tbsp   4 tbsp
	
	
Brown Sugar 1 tbsp   2 tbsp	Italian Breadcrumbs 4 tbsp   8 tbsp
	
	
Worcestershire Sauce 1 tbsp   2 tbsp	Artisan Bun 2   4
	
	
Spring Mix 28 g   56 g	Crispy Shallots 28 g   56 g

**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 | Pepper, salt, oil, milk

Cooking utensils | Baking sheet, large bowl, measuring spoons, parchment paper, silicone brush, 2 small bowls

1



### Prep and roast potatoes

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill over medium-high heat (approx. 500°F).

- Halve **potatoes**.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat. Arrange cut-side down.
- Roast in the **bottom** of the oven until tender, 20-22 min.

2



### Prep

- 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.
- Combine **ketchup** and **brown sugar** in another small bowl. (**NOTE:** This is your glaze.)

3



### 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).

4



### Grill meatloaf patties

Swap | **Beyond Meat®**

- Add **patties** to one side of the grill.
- Close lid and grill **patties**, carefully flipping once, until cooked through, 4-5 min per side.\*\*
- Brush **glaze** (from step 1) over top of **patties**. Close lid and grill until **glaze** is warmed through, 1-2 min.

5



### Toast buns

- Halve **buns**.
- When **meatloaf patties** are almost done, add **buns** to grill, cut-side down.
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn.)

6



### 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 **potatoes** between plates.
- Serve **remaining green onion mayo** alongside for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **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 and pork mixture**.\*\*

### 3 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **breadcrumbs**, **Worcestershire**, **remaining green onions**, **remaining garlic salt** and **milk** for another use.

### 4 | Grill patties

Swap | **Beyond Meat®**

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

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