



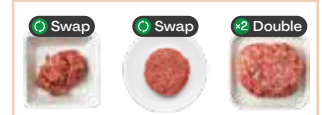
Tangy Beef Burgers

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](http://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
-  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
3 tbsp | 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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

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, until 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 **tbsp**) **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** to the pot. Season with **pepper**, then gently stir to coat.

3



Form patties

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Beef**

- Meanwhile, combine **beef, half the panko** (use all for 4 ppl), **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 **tbsp**** (2 **tbsp**) **oil**
2 person 4 person Ingredient

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.

3 | Form patties

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, prep in the same way the recipe instructs you to prep the **beef**. When the pan is hot, add **1 **tbsp**** (2 **tbsp**) **oil**, then **turkey patties**. Cook in the same way as the **beef**.**

3 | Form patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **panko** and **half the 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 servings, if you prefer more tender patties add 2 eggs to the mixture!) Form into four (eight) 5-inch-wide **patties**. Don't overcrowd the pan; cook **patties** in 2 batches if needed.

4 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **Beyond Meat® patties**. Cook **Beyond Meat®** the same way the recipe instructs you to cook the **beef**.**

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