



Glazed Meatloaf Burgers















with Potato Coins and Green Onion Mayo

Family Friendly 25-35 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)



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

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 | Oil, pepper, salt, milk

Cooking utensils | Baking sheet, large bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

1



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (NOTE: For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



Cook and glaze patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Reduce heat to low, then spread **glaze** (from step 2) over tops of **patties**. Cover and cook until **glaze** is warmed through, 1-2 min.

2



Prep

- Meanwhile thinly slice **green onions**, keeping **white** and **green parts** separate.
- Add **mayo** and **green parts of green onion** 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.)

5



Toast buns

- Halve **buns**.
- When **meatloaf patties** are done, arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (TIP: Keep an eye on them so they don't burn!)

3



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Meanwhile, 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. (TIP: If you prefer more tender patties, add an egg to the mixture!)
- Form **mixture** into two (four) 5-inch-wide **patties**.

6



Finish and serve

- Spread **some green onion mayo** onto **bottom buns**. Stack **spring mix**, **meatloaf patties** and **crispy shallots** onto **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato coins** between plates.
- Serve **remaining green onion mayo** alongside for dipping.

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 and cook it in the same way the recipe instructs you to prep and cook the **beef and pork mix**.** (NOTE: Disregard the tip to add an egg to mixture.)

3 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook it in the same way the recipe instructs you to prep and cook **beef and pork mix**.** (NOTE: Disregard the tip to add an egg to mixture.)

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