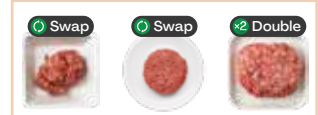




Swedish-Inspired Burgers

with Potato Coins, Creamy Mushrooms and Dilly Mayo

25 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
- Russet Potato 2 | 4
- Mushrooms 113 g | 227 g
- Dill-Garlic Spice Blend 1 tsp | 2 tsp
- Cream 56 ml | 113 ml
- Italian Breadcrumbs 2 tbsp | 4 tbsp
- Beef Broth Concentrate 1 | 2
- Worcestershire Sauce 1 tbsp | 2 tbsp
- Baby Spinach 28 g | 56 g
- Mayonnaise 4 tbsp | 8 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.

Pantry items | Pepper, salt, oil, unsalted butter

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

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 **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Prep and cook mushrooms

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **butter**, then **mushrooms**. Cook, stirring occasionally, until softened, 4-5 min.
- Reduce heat to low, then add **cream**, **broth concentrate** and **2 tbsp** (¼ cup) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

2



Form patties

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

*2 Double | **Ground Beef**

- Add **beef**, **Worcestershire sauce**, **breadcrumbs** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two (four) 5-inch-wide **patties**.

5



Toast buns

- Meanwhile, halve **buns**.
- 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 buns so they don't burn!)

3



Pan-fry patties

🔄 Swap | **Beyond Meat®**

- 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.**
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

6



Finish and serve

- Combine **mayo** and **Dill-Garlic Spice Blend** in a small bowl.
- Spread **some dilly mayo** on **bottom buns**.
- Stack **bottom buns** with **spinach**, **patties** and **saucy mushrooms**. Close with **top buns**.
- Divide **burgers** and **potato coins** between plates.
- Serve **any remaining dilly 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.

2 | 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**.**

2 | Form patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **Worcestershire sauce** and **breadcrumbs** for another use.

2 | 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**. Form into four (eight) 5-inch-wide **patties**.

3 | Pan-fry Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **Beyond Meat® patties**. Cook **Beyond Meat® patties** in the same way as the **beef**.**

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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