



Tangy Beef Burgers

with German-Style Potato Salad

Family Friendly

Protein Plus

35-45 Minutes



Customized Protein

+ Add

Swap

or

x2 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



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
½ cup | 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-serving | 4-serving

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.
- Remove any brown spots from **potatoes** and cut into ½-inch pieces.
- To a large pot, add **potatoes, 2 tsp salt** and **enough water** to cover by approx. 1 inch (use same for 4 servings). Cover and bring to a boil over high.
- Once boiling, reduce heat to medium. Simmer uncovered for 10-12 min, until fork-tender.

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 for 4-5 min per side, until cooked through.** (**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.
- When hot, add ½ **tbbsp** (1 **tbbsp**) **oil**, then **onions**. Cook for 3-4 min, stirring often, until softened slightly.
- Add 1 **tsp** (2 **tsp**) **sugar** and season with **salt**. Cook for 3-4 min, stirring occasionally, until **onions** are dark golden.
- 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**.
- In another small bowl, stir together **half the pickles, ketchup** and 1 **tbbsp** (2 **tbbsp**) **mayo**. (**NOTE:** This is your tangy sauce.)
- When **potatoes** are fork-tender, drain and return them to the pot, off heat.
- To the pot with **potatoes**, add **parsley, Zesty Garlic Blend, reserved pickle juice, remaining pickles, remaining mayo** and **remaining Dijon**. Season with **pepper**, then gently stir to coat.

3



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

*2 Double | **Ground Beef**

- Meanwhile, in a medium bowl, combine **beef, half the panko** (use all for 4 servings), **half the Dijon, ¼ tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper**. (**TIP:** If you prefer more tender patties, add an egg to mixture!)
- Form **mixture** into two (four) 5-inch-wide **patties**.

6



Finish and serve

- Halve **buns**. On an unlined baking sheet, arrange **buns**, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast **buns** in the **middle** of the oven for 2-3 min, until **cheese** melts. (**TIP:** Keep an eye on them so they don't burn!)
- Spread **tangy sauce** on **top buns**.
- Stack **patties** and **caramelized onions** on **cheesy bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato salad** between plates.

Measurements within steps | 1 **tbbsp** (2 **tbbsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

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 in the same way the recipe instructs you to prep and cook the **beef**.** Disregard tip to add an **egg** to **mixture**.

3 | Form Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep in the same way the recipe instructs you to prep **beef**. Disregard tip to add an **egg** to **mixture**.

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 **mixture** into four (eight) 5-inch-wide **patties**. When cooking, don't crowd the pan. Pan-fry **patties** in batches, if needed!

4 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

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

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