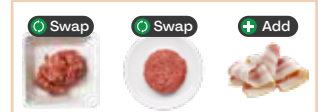




Smash Burgers

with Burger Sauce and Potato Wedges

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

Ground Turkey 250 g | 500 g Beyond Meat® 2 | 4 Bacon Strips 100 g | 200 g



-  Ground Beef
250 g | 500 g
-  Artisan Bun
2 | 4
-  Dijon Mustard
1 tbsp | 2 tbsp
-  Dill Pickle, sliced
90 ml | 180 ml
-  Russet Potato
2 | 4
-  Yellow Onion
1 | 2
-  Mayonnaise
2 tbsp | 4 tbsp
-  Cheddar Cheese, shredded
¼ cup | ½ cup
-  Ketchup
2 tbsp | 4 tbsp
-  Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp
-  Tomato
1 | 2
-  Italian Breadcrumbs
2 tbsp | 4 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 | Pepper, salt, oil, sugar

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls, spatula

1



Roast potato wedges

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

- Cut **potatoes** into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **Smoked Paprika-Garlic Blend** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 25-28 min, flipping halfway through, until tender and golden.

4



Cook patties

+ Add | **Bacon Strips**

- Reheat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Using the back of a spatula, gently press down on **each patty**.
- Pan-fry **patties** for 3-4 min per side, until browned and cooked through.**

2



Cook onions

- Meanwhile, peel, halve, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook for 2-3 min, stirring often, until slightly softened.
- Reduce heat to medium. Add **1 tsp** (2 tsp) **sugar** and season with **salt**.
- Cook for 3-5 min, stirring occasionally, until **onions** are dark golden.
- Remove from heat. Transfer to a small bowl. Set aside.
- Carefully wipe the pan clean.

5



Make sauce and toast buns

- In another small bowl, add **ketchup**, **mayo** and **remaining Dijon**. Season with **salt** and **pepper**, then stir to combine.
- 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!)

3



Prep

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

- Meanwhile, cut **pickles** into ¼-inch strips.
- Cut **tomato** into ¼-inch slices.
- In a medium bowl, combine **beef**, **breadcrumbs**, **half the Dijon**, ½ **tsp** (1 tsp) **salt** and ½ **tsp** (1 tsp) **pepper**.
- Form **beef mixture** into two (four) 4-inch-wide **patties**.

6



Finish and serve

+ Add | **Bacon Strips**

- Spread **half the burger sauce** on **top buns**.
- Stack **patties**, **onions**, **tomatoes** and **pickles** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **any remaining burger sauce** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **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 | Prep

🔄 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 ½ **tbsp** (1 tbsp) **oil**, then **patties**. Cook in the same way as the **beef**.**

3 | Prep

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep in the same way the recipe instructs you to prep the **beef**. When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **Beyond Meat® patties**. Cook in the same way as the **beef**.**

4 | Cook bacon and patties

+ Add | **Bacon Strips**

If you've opted to add **bacon**, reheat the same pan (from step 2) over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat from the pan. Carefully wipe the pan clean. Use the same pan to cook **patties**.

6 | Finish and serve

+ Add | **Bacon Strips**

Cut **bacon** in half, crosswise. Top **burgers** with **bacon** when you assemble them.

** Cook ground beef, turkey and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.