



BBQ Lamb Cheeseburgers with Golden Potato Coins

Family Friendly

30 Minutes



Ground Lamb



Ground Beef



Russet Potato



Brioche Bun



Spring Mix



Cheddar Cheese,
shredded



BBQ Sauce



Italian Breadcrumbs



Mayonnaise



Dill Pickle, sliced



Seasoned Salt



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!


Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
 Ground Beef	250 g	500 g
Russet Potato	690 g	1380 g
Brioche Bun	2	4
Spring Mix	28 g	56 g
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Mayonnaise	4 tbsp	8 tbsp
Dill Pickle, sliced	90 ml	180 ml
Seasoned Salt	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

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hello@hellofresh.ca

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Prep and roast potato coins

Cut **potatoes** into ¼-inch rounds. Add **potatoes, 1 tbsp oil** and **1 tsp seasoned salt** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and 1 tsp seasoned salt per sheet.) Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22- 24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

Meanwhile, halve **buns**. Add **buns** directly to 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!)



Form patties

Meanwhile, add **lamb, breadcrumbs** and **remaining seasoned salt** to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch wide patties** (4 patties for 4 ppl).



CUSTOM RECIPE

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **lamb**.



Make BBQ mayo and finish prep

Meanwhile, add **mayo** and **BBQ sauce** to a small bowl. Season with **pepper**, then stir to combine. Set aside. Drain **pickles**.



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.** Carefully drain and discard excess fat. Sprinkle **cheese** over **patties**. Remove the pan from heat, then cover to melt **cheese**.



Finish and serve

Spread **some BBQ mayo** onto **buns**. Stack **spring mix, patties** and **some pickles** on **bottom buns**. Close with **top buns**. Divide **burgers, potato coins** and **remaining pickles** between plates. Serve **remaining BBQ mayo** alongside for dipping.

Dinner Solved!