



Beef Patties with Thyme-Onion Gravy

Roasted Potatoes and Sugar Snap Peas

FAMILY

35 Minutes



Ground Beef



Yellow Potato



Onion, sliced



Garlic



Beef Broth Concentrate



Parsley and Thyme



Italian Breadcrumbs



Sugar Snap Peas

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO SNAP PEAS

Crunchy, sweet and bright! Snap peas are the perfect side for this indulgent steak dinner

START HERE

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

Bust Out

Large Non-Stick Pan, Garlic Press, Large Bowl, Baking Sheet, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Yellow Potato	300 g	600 g
Onion, sliced	113 g	227 g
Garlic	6 g	12 g
Beef Broth Concentrate	1	2
Parsley and Thyme	14 g	21 g
Italian Breadcrumbs	¼ cup	½ cup
Sugar Snap Peas	113 g	227 g
Unsalted Butter*	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST POTATOES

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) off stems. Cut **potatoes** into 1-inch pieces. Toss **potatoes** and **½ tbsp thyme** with **1 tbsp oil** (dbl both for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until **potatoes** are golden-brown, 25-28 min.



4. COOK ONIONS & SNAP PEAS

Return the pan to medium heat and add the **onions**. (**NOTE:** Add ½ tbsp oil, if pan is dry!) Cook, stirring occasionally, until softened, 3-4 min. While the onions cook, toss **snap peas** with **½ tbsp oil** (dbl for 4ppl) on another baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until tender, 4-5 min.



2. PREP

While **potatoes** roast, roughly chop **parsley**. Trim **snap peas**. Peel, then mince or grate **garlic**. Combine **beef** and **breadcrumbs** in a large bowl. Season with **salt** and **pepper**. Divide **beef mixture** into **8 equal portions** (you should have 16 for 4 ppl). Roll them into balls, then flatten them into ½-inch thick **patties**.



5. MAKE GRAVY

While **snap peas** roast, add **garlic** and **remaining thyme** to the pan with the softened **onions**. Cook, stirring often, until fragrant, 30 sec. Add **broth concentrate(s)** and **½ cup water** (dbl for 4 ppl). Simmer, stirring often, until **gravy** is slightly reduced, 2-3 min. Add **half the parsley** and **1 ½ tbsp butter** (dbl for 4 ppl). Stir until **butter** melts, 1-2 min. Season with **salt** and **pepper**.



3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then the **patties**. Cook, until golden-brown, 3-5 min per side.** Transfer **patties** to a plate. Cover to keep warm. (**TIP:** Don't overcrowd the pan, cook patties in 2 batches for 4 ppl.) When done, remove the pan from the heat and drain off any excess fat.



6. FINISH AND SERVE

Divide **patties**, **roasted potatoes** and **sugar snap peas** between plates. Stir any **juices** from the plate with the **patties** into the **thyme-onion gravy**, then spoon **gravy** over **patties**. Sprinkle with **remaining parsley**.

Dinner Solved!