



Beef Patty Melts

with Sweet Potato Wedges

35 Minutes



Ground Beef



Artisan Bun



Yellow Onion



Monterey Jack
Cheese, shredded



Mayonnaise



Sweet Potato



Southwest Spice
Blend



Dijon Mustard



Baby Spinach



Roma Tomato



Red Wine Vinegar

HELLO CARAMELIZED ONIONS

The perfect sweet and savoury burger topper!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Yellow Onion	113 g	226 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Sweet Potato	340 g	680 g
Southwest Spice Blend	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 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.

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Caramelize onions

Peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Season with **salt**, then cook, stirring occasionally, until slightly softened, 3-4 min. Add 1 **tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min. Remove the pan from heat, then transfer **onions** to a plate. Carefully wipe the pan clean.



Assemble and cook patty melts

While **patties** are cooking, halve **buns** and, using your palm, gently flatten. Spread **Dijon** over cut side of **buns**. Stack **onions**, **cheese** and **cooked patties** on **bottom buns**. Close with **top buns**. Heat the same pan over medium. When hot, add 1 **tbsp butter**, then **patty melts**. (**NOTE:** For 4 ppl, cook in 2 batches, using 1 **tbsp butter** per batch.) Place a heavy-bottomed pan over top and pan-fry until **buns** are golden-brown, 1-3 min. Add 1 **tbsp butter** (dbl for 4 ppl) to the pan, then flip **patty melts**. Place the heavy-bottomed pan over top and pan-fry until **buns** are golden brown and **cheese** is melted, 1-3 min.



Cook sweet potatoes

While **onions** caramelize, cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and 1 **tbsp oil** to a parchment-lined baking sheet. Season with **Southwest Spice Blend**, **salt** and **pepper**, then toss coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 **tbsp oil** per sheet.) 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 top of the oven, rotating sheets halfway through.)



Make salad

While **patty melts** cook, cut **tomatoes** into ¼-inch pieces. Combine **vinegar**, 1 **tsp sugar** and 1 **tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spinach** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat.



Cook patties

While **sweet potatoes** roast, add **beef** and ¼ **tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat the same pan (from step 1) over medium-high. When hot, add **patties**. Pan-fry until cooked through, 4-5 min per side. ****** Remove the pan from heat. Carefully drain and discard fat, then wipe the pan clean.



Finish and serve

Divide **patty melts**, **sweet potato wedges** and **salad** between plates. Serve **mayo** on the side for dipping.

Dinner Solved!