



Carb Smart Cheeseburger Salad

with DIY Special Sauce

Smart Meal

30 Minutes

↗ Custom Recipe

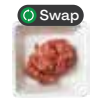
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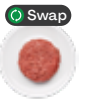
or

*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



Ground Beef
250 g | 500 g



Croutons
28 g | 56 g



Panko Breadcrumbs
¼ cup | ½ cup



Spring Mix
113 g | 227 g



Tomato
1 | 2



Dill Pickle, sliced
90 ml | 180 ml



Cheddar Cheese, shredded
¼ cup | ½ cup



Mayonnaise
2 tbsp | 4 tbsp



Ketchup
2 tbsp | 4 tbsp



Garlic Salt
½ tsp | 1 tsp



White Wine Vinegar
1 tbsp | 2 tbsp



Dijon Mustard
1 ½ tsp | 3 tsp



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.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Medium bowl, measuring spoons, strainer, large bowl, small bowl, whisk, large non-stick pan

1



Make patties

- Before starting, wash and dry all produce.

Swap | [Ground Turkey](#)

Swap | [Beyond Meat®](#)

- Combine **beef**, **panko**, **Dijon**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **garlic salt** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **pepper** in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to mixture!)
- Form **beef mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

2



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- When **patties** are cooked through, top with **cheese**. Cover and cook until **cheese** melts, 1 min.
- Remove from heat.

3



Prep

- Meanwhile, halve **tomato** lengthwise and cut into $\frac{1}{4}$ -inch half-moons.
- Drain **pickles** over a small bowl. (**NOTE:** Reserve pickle brine to make special sauce in step 4.)
- Finely chop **1 tbsp** (2 **tbsp**) **pickles**. Cut **remaining pickles** in half.

4



Make special sauce

- Add **mayo**, **ketchup**, **chopped pickles** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **garlic salt** to the small bowl with **reserved pickle brine**.
- Season with **pepper**.

5



Dress salad greens

- Add **vinegar**, **1 tbsp** (2 **tbsp**) **oil** and $\frac{1}{2}$ **tsp** (1 **tsp**) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, then toss to combine.

6



Finish and serve

- Divide **dressed greens** between plates.
- Top with **tomatoes**, **patties** and **pickle halves**.
- Sprinkle with **croutons** and drizzle **special sauce** over top.

Measurements
within steps

1 tbsp (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Make turkey patties

Swap | [Ground Turkey](#)

If you've opted to get **turkey**, form **patties** the same way the recipe instructs you to form **beef patties**. Cook and plate in the same way the recipe instructs you to cook and plate the **beef****.

1 | Make Beyond Meat® patties

Swap | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, disregard instructions to form **patties**, then season with $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **garlic salt** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ tsp) **pepper**. Cook and plate **patties** the same way the recipe instructs you to cook and plate the **beef****.

** Cook beef, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.