

Classic Cheeseburgers

with Sweet Relish and Seasoned Wedges

30 Minutes



Ground Beef



Artisan Bun



Cheddar Cheese, shredded



Dill Pickle, sliced



Spring Mix



Roma Tomato



Russet Potato



Chicken Salt



Mayonnaise



Italian Breadcrumbs



Shallot



Dijon Mustard

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Dill Pickle, sliced	90 ml	180 ml
Spring Mix	28 g	56 g
Roma Tomato	160 g	320 g
Russet Potato	460 g	920 g
Chicken Salt	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Shallot	25 g	50 g
Dijon Mustard	1 tbsp	2 tbsp
Sugar*	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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Roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, chicken salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with half the chicken salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



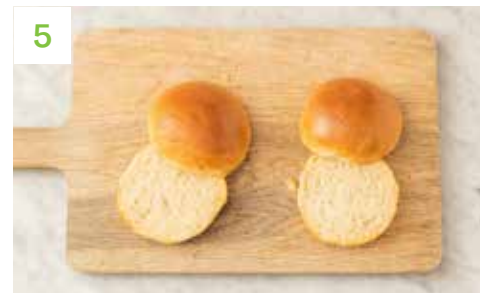
Form and cook patties

- Combine **beef, breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- 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.**
- Sprinkle **cheese** over **patties**. Cover and set aside off heat to melt.



Prep

- Meanwhile, cut **tomatoes** into ¼-inch rounds.
- Drain, then finely chop **pickles**.
- Peel, then finely chop **half the shallot** (whole shallot for 4 ppl).



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (**TIP:** Keep an eye on them so they don't burn!)



Mix sweet relish

- Add **pickles, shallots, Dijon** and **½ tsp sugar** (dbl for 4 ppl) to a small bowl.
- Season with **pepper**, then stir to combine.



Finish and serve

- Spread **mayo** over **top buns**.
- Spread **sweet relish** over **bottom buns**, then stack with **spring mix, tomatoes** and **patties**. Close with **top buns**.
- Divide **burgers** and **wedges** between plates.

Dinner Solved!