



BBQ Beef Burgers

with Spiced Sweet Potatoes and Pickles

30 Minutes



CUSTOM RECIPE

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

- Ground Beef
- Double Ground Beef
- Artisan Bun
- BBQ Seasoning
- Sweet Potato
- Spring Mix
- Dill Pickle, sliced
- Italian Breadcrumbs
- BBQ Sauce
- Mayonnaise
- Whole Grain Mustard

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Double Ground Beef	500 g	1000 g
Artisan Bun	2	4
BBQ Seasoning	2 tbsp	4 tbsp
Sweet Potato	340 g	680 g
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	90 ml
Italian Breadcrumbs	¼ cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
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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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes, half the BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-22 min.



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.** Transfer **patties** to an unlined baking sheet. Spread **remaining BBQ sauce** over tops of **patties**. Roast in the **top** of the oven until **BBQ sauce** is warmed through, 4-5 min.

CUSTOM RECIPE

If you've opted for **double beef**, don't overcrowd the pan. Pan-fry the **patties** in batches, if needed!



Make zesty mayo and prep

Add **mayo** and **mustard** to a small bowl. Season with **pepper**, then stir to combine. Drain **pickles**.



Toast buns

While **patties** roast, 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

Add **beef, breadcrumbs, remaining BBQ Seasoning** and **half the BBQ sauce** to a medium bowl. Season with **pepper**, then combine. (**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).

CUSTOM RECIPE

If you've opted for **double beef**, add **¼ tsp salt** (dbl for 4 ppl) to the **mixture**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture! For 4 ppl, add 2 eggs.) Form into **four 4-inch-wide patties** (8 patties for 4 ppl).



Finish and serve

Spread **some zesty mayo** onto **bottom buns**. Stack **pickles, patties** and **spring mix** on **bottom buns**. Close with **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining zesty mayo** on the side for dipping.

Dinner Solved!