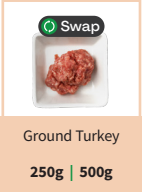




Gimbels' Santa Cheeseburgers

with Caramelized Onion, Garlic Mayo and Cheesy Potato Snowballs

Family Friendly 40 Minutes



Custom Recipe + Add Swap 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](http://hellofresh.ca)



- Ground Beef 250g | 500g
- Brioche Bun 2 | 4
- Russet Potatoes 230g | 460g
- Panko Breadcrumbs ½ cup | 1 cup
- Mayonnaise 2 tbsp | 4 tbsp
- Balsamic Vinegar 1 tbsp | 2 tbsp
- Sour Cream 3 tbsp | 6 tbsp
- Ketchup 2 tbsp | 4 tbsp
- Carrot 1 | 2
- Red Onion 1 | 2
- Monterey Jack Cheese, shredded ½ cup | 1 cup
- Garlic, cloves 1 | 2



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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Ingredient quantities 56g | 113g
2 person | 4 person

Pantry items | Oil, unsalted butter, sugar

Cooking utensils | Medium bowl, microplane/zester, measuring spoons, aluminum foil, small bowl, measuring cups, large pot, large non-stick pan, paper towels

1



Boil potatoes

- Before starting, wash and dry all produce.
- Garlic Guide for Step 2: ¼ tsp (½ tsp) mild, ½ tsp (1 tsp) medium and 1 tsp (2 tsp) extra!
- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- When **potatoes** are fork-tender, reserve ½ cup (1 cup) **potato cooking water**, then drain and return **potatoes** to the same pot, off heat.

2



Finish prep and toast panko

- Meanwhile, halve, peel, then thinly slice **onion**.
- Peel, then mince or grate **garlic**.
- In a small bowl, combine **mayo** and ¼ tsp (½ tsp) **garlic**. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tsp oil**, then **panko**. Toast, stirring often, until golden-brown, 1-2 min.
- Transfer **panko** to a small bowl, then season with **salt** and **pepper**.
- Carefully wipe the pan clean with paper towels.

3



Caramelize onions

- Heat the same large non-stick pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**.
- Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp** (2 tsp) **sugar**, then season with **salt**.
- Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **1 tbsp** (2 tbsp) **vinegar**.
- Transfer **onions** to a small bowl and cover with foil to keep warm. Set aside.
- Carefully wipe the pan clean with paper towels.

4



Mash potatoes and form patties

🔄 Swap | **Ground Turkey**

- Return **potatoes** to the pot. Add **sour cream** and **2 tbsp** (4 tbsp) **butter**, then mash until smooth and creamy, adding **splashes of reserved potato cooking liquid**, as needed.
- Stir in **half the Monterey Jack**. Season with **salt** and **pepper**, to taste.
- Add **beef** and ¼ tsp (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)

5



Cook patties and make snowballs

- Reheat the same pan (from step 3) over medium-high. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.**
- Sprinkle **burgers** with **remaining Monterey Jack Cheese**, then cover to melt, 1-2 min.
- Transfer **burgers** to a plate and cover to keep warm. (**NOTE:** Don't overcrowd the pan; cook the patties in 2 batches if needed!)
- Measure out **two tbsp-size portions**, **two ¼-cup portions** and **two ⅓-cup portions** (4 portions of each for 4 ppl) of **mashed potato mixture**.

6



Finish and serve

- Roll **mashed potatoes** into **balls** using palms of your hands, then roll in panko to coat. (**NOTE:** We sent a carrot for decorating—peel and cut it into different shapes to use as eyes, arms, and buttons, and transform your snowballs into snow-people!)
- Halve and toast **buns** until golden.
- Spread cut sides of **buns** with **ketchup** and **garlic mayo**.
- Add **caramelized onions** to **bottom buns**, then top with **patties**. Close with **top buns**.
- Divide **burgers** and **potato snowballs** between plates.
- Stack **snowballs** to create snow-people.

Measurements within steps

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

4 | Mash potatoes and form patties

🔄 Swap | **Ground Turkey**

If you've opted to get turkey, prepare and cook it in the same way the recipe instructs you to prepare and cook the beef.**



** Cook to a minimum internal temperature of 74°C/165°F.



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