

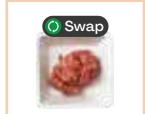


Gimbels' Santa Cheeseburgers

with Caramelized Onion, Garlic Mayo and Cheesy Potato Snowballs

Family Friendly

40 Minutes



Ground Turkey
250g | 500g

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://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Brioche Bun
2 | 4



Russet Potatoes
230 g | 460 g



Panko Breadcrumbs
1/2 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
1/2 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.

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!)

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

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**.**



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