



Grilled Drive-Thru Beef Burgers

with Sweet Potato Wedge Fries

Grill

30 Minutes



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Ground Beef



Brioche Bun



Cheddar Cheese,
shredded



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Sweet Potato



Southwest Spice
Blend



Panko Breadcrumbs

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to wedge fries!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, small bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Southwest Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
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.



Roast sweet potato wedge fries

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **Southwest Spice Blend**, **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Grill patties

- Add **patties** to the grill. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.**



Make secret sauce

- Meanwhile, drain, then roughly chop **half the pickles**. (**NOTE:** Remaining whole pickles will be used in step 6.)
- Add **chopped pickles**, **ketchup** and **mayonnaise** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Toast buns and melt cheese

- When **patties** are almost done, carefully top with **cheese**.
- Halve **buns**. Add **buns** to the other side of the grill, cut-side down. Close lid and grill until **buns** are warmed through and **cheese** is melted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make patties

- Add **beef**, **panko**, **¼ tsp** (½ tsp) **pepper** and **¼ tsp** (½ tsp) **salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two** 5-inch-wide patties (4 patties for 4 ppl).



Finish and serve

- Divide **sweet potato wedge fries** between plates.
- Spread **some secret sauce** over **bottom buns**, then stack with **spring mix**, **remaining pickles** and **patties**.
- Close with **top buns**.
- Serve **remaining secret sauce** on the side for dipping.

Dinner Solved!



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