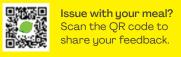


Grilled Drive-Thru Beef Burgers

with Sweet Potato Wedge Fries



30 Minutes







Brioche Bun



Cheddar Cheese, shredded

Mayonnaise







Ketchup

Dill Pickle, sliced







Spring Mix

Sweet Potato







Southwest Spice Blend

Panko Breadcrumbs



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 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredie

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	1/4 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.)



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.



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).



Grill patties

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



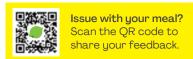
Toast buns and melt cheese

- 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!)



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!