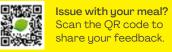


Grilled Drive-Thru Beef Burgers

with Wedge Fries

Grill

30 Minutes









Brioche Bun





Cheddar Cheese, shredded





Ketchup

Dill Pickle, sliced







Spring Mix

Yellow Potato





Southwest Spice

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 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
Yellow Potato	350 g	700 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.



Cook potato wedge fries

- Cut **potatoes** into ½-inch wedges.
- Add 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 tender and goldenbrown, 25-28 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 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.



