



# Grilled Drive-Thru Beef Burgers

with Wedge Fries

Grill 30 Minutes



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Ground Beef



Brioche Bun



Cheddar Cheese,  
shredded



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Yellow 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
Yellow Potato	350 g	700 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.*



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### Cook potato wedge fries

- 1 • 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 golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



### Grill patties

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



### Make secret sauce

- 2 • 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

- 5 • 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

- 3 • 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

- 6 • 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.

Dinner Solved!