



Grilled Meatloaf Burgers

with Sweet Potatoes and Green Onion Mayo

Grill 35 Minutes



Ground Beef and Pork Mix



Sweet Potato



Brioche Bun



Spring Mix



Green Onion



Worcestershire Sauce



Ketchup



Brown Sugar



Italian Breadcrumbs



Mayonnaise



Crispy Shallots



Garlic Salt

HELLO GREEN ONION

Another common name for this allium is scallion!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

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

Bust out

Medium bowl, measuring spoons, large bowl, 2 small bowls

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Sweet Potato	340 g	680 g
Brioche Bun	2	4
Spring Mix	28 g	56 g
Green Onion	2	4
Worcestershire Sauce	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Brown Sugar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Crispy Shallots	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Milk*	2 tbsp	4 tbsp
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.

Contact

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Prep

- Thinly slice **green onions**.
- Add **mayo** and **half the green onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Cut **sweet potatoes** lengthwise into ½-inch thick slices.
- Add **sweet potatoes**, **half the garlic salt** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **pepper**, then toss to coat.
- Combine **ketchup** and **brown sugar** in another small bowl. (**NOTE:** This is your glaze.)



Grill meatloaf patties

- Meanwhile, add **patties** to the other side of the grill.
- Close lid and grill **patties**, carefully flipping once, until cooked through, 4-5 min per side.**
- Spread **glaze** (from step 1) over tops of **patties**. Close lid and grill until **glaze** is warmed through, 1-2 min.



Form patties

- Add **breadcrumbs**, **Worcestershire sauce**, **remaining green onions**, **remaining garlic salt** and **2 tbsp** (4 tbsp) **milk** to a large bowl. Season with **pepper**, then stir until **milk** is absorbed.
- Crumble in **beef and pork mix**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



Toast buns

- Halve **buns**.
- When **sweet potatoes** and **meatloaf patties** are almost done, add **buns** to the grill, cut-side down. (**NOTE:** Don't overcrowd your grill! Toast buns once sweet potatoes and patties are done if there isn't enough space on the grill.)
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Grill sweet potatoes

- Add **sweet potatoes** to one side of the grill, then reduce heat to medium. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.



Finish and serve

- Spread **some green onion mayo** on **bottom buns**. Spread **any remaining glaze** on **top buns**.
- Stack **bottom buns** with **spring mix**, **meatloaf patties** and **crispy shallots**. Close with **top buns**.
- Divide **burgers** and **grilled sweet potatoes** between plates.
- Serve **remaining green onion mayo** alongside for dipping.

Dinner Solved!