



Grilled Smash Beef Burgers

with Grilled Onions and Creamy Pickle Slaw

Grill 30 Minutes



-  Ground Beef
-  Brioche Bun
-  Yellow Onion
-  Cheddar Cheese, shredded
-  Dill Pickle, sliced
-  Garlic Salt
-  Coleslaw Cabbage Mix
-  Ranch Dressing
-  Spring Mix
-  Ketchup
-  Mayonnaise

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

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.

Bust out

Baking sheet, medium bowl, measuring spoons, aluminum foil, spatula, large bowl, parchment paper, whisk

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Brioche Bun | 2 | 4 |
| Yellow Onion | 56 g | 113 g |
| Cheddar Cheese, shredded | ¼ cup | ½ cup |
| Dill Pickle, sliced | 90 ml | 90 ml |
| Garlic Salt | ¾ tsp | 1 ½ tsp |
| Coleslaw Cabbage Mix | 170 g | 340 g |
| Ranch Dressing | 4 tbsp | 6 tbsp |
| Spring Mix | 28 g | 56 g |
| Ketchup | 2 tbsp | 4 tbsp |
| Mayonnaise | 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

- Roughly chop **half the pickles**, reserving **any pickle liquid** from the package.
- Halve **buns**.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Layer two 12x12-inch pieces of foil. Arrange **onions** on one side of the foil. Drizzle with **½ tbsp oil**. (**NOTE:** For 4 ppl, make 2 pouches, using ½ tbsp oil and 2 sheets of foil per pouch.) Season with **salt and pepper**, then toss to combine.
- Fold foil in half over **onions** and pinch edges to seal pouch.



Grill onions and patties

- Place the **foil pouch with onions** on one side of the grill. Close lid and grill until tender, 10-13 min.
- Meanwhile, add **patties** to the other side of the grill.
- Reduce heat to medium, close lid and grill **patties** until golden-brown on grill-side, 4-5 min.
- Flip **patties**, then sprinkle **cheese** over top. Close lid and grill until **patties** are cooked through and **cheese** is melted, 4-5 min.**



Make pickle slaw

- Add **ranch, mayo** and **reserved pickle liquid** to a large bowl. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then whisk to combine.
- Add **coleslaw cabbage mix** and **chopped pickles** to the bowl. Toss to combine.
- Place in the fridge.



Grill buns

- When **patties** are almost done, add **buns** to the **top shelf** of the grill, cut-side down.
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Form patties

- Line a sheet with parchment paper.
- Add **beef, ½ tsp garlic salt** and **¼ tsp pepper** (dbl both for 4 ppl) to a medium bowl, then combine.
- Form **mixture** into **2 equal-sized balls** (4 for 4 ppl).
- Place on the prepared baking sheet.
- Using a spatula, flatten **balls** into **½-inch-thick patties**. Season with **salt**.



Finish and serve

- Spread **ketchup** over **bottom buns**. Stack **remaining pickles**, then **patties, grilled onions** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **pickle slaw** between plates.

Dinner Solved!