



Hamburger Steaks in Onion Gravy

with Creamy Mash and Roasted Broccoli

30 Minutes



Ground Beef



Dijon Mustard



Worcestershire Sauce



Panko Breadcrumbs



Garlic Salt



Yellow Onion



Beef Broth Concentrate



Gravy Spice Blend



Russet Potato



Cream Cheese



Broccoli, florets



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HELLO CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, vegetable peeler, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Worcestershire Sauce	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Yellow Onion	113 g	226 g
Beef Broth Concentrate	2	4
Gravy Spice Blend	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Cream Cheese	43 g	86 g
Broccoli, florets	227 g	454 g
Unsalted Butter*	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

- Peel, then cut **potatoes** into 1-inch pieces.
- Cut **broccoli** into bite-sized pieces.
- Peel, then cut **onion** into ¼-inch slices.



Roast broccoli

- Meanwhile, add **broccoli**, **1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **broccoli** in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 10-12 min.



Cook potatoes

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cream cheese**, **1 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Make onion gravy and finish hamburger steaks

- Return the same pan (from step 3) to medium, then add **onions**. Cook, stirring occasionally, until **onions** start to caramelize, 3-4 min.
- Sprinkle **Gravy Spice Blend** over **onions**. Cook, stirring often, until coated, 30 sec.
- Gradually stir in **1 ¼ cups water** (dbl for 4 ppl), **remaining Worcestershire sauce** and **remaining broth concentrates**. Season with **pepper** and **remaining garlic salt**. Bring to a simmer.
- Once simmering, return **patties** to the pan. Cook, flipping **patties** halfway, until **patties** are cooked through and **gravy** thickens slightly, 4-5 min. ** Remove the pan from heat.



Sear hamburger steaks

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, add **beef**, **panko**, **Dijon**, **half the Worcestershire**, **half the broth concentrates** and **half the garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until golden-brown, 2-3 min per side. (**NOTE**: Patties will finish cooking in step 5.)
- Transfer **patties** to a plate.



Finish and serve

- Divide **mashed potatoes** and **broccoli** between plates.
- Top **potatoes** with **hamburger steaks**.
- Add **1 tbsp butter** to the pan with **onion gravy**, then stir until melted.
- Spoon **onion gravy** over **hamburger steaks**.

Dinner Solved!