



Hawaiian Prime Rib Burger

with Grilled Pineapple and Sweet Mayo

Grill

30 Minutes



Prime Rib Burger Patty



Brioche Bun



Pineapple, spears



Mayonnaise



Soy Sauce



Crispy Shallots



Cilantro



Spring Mix



Mini Cucumber



Mozzarella Cheese, shredded



White Wine Vinegar



Carrot, julienned

HELLO SWEET MAYO

Soy and mayo combine for an umami-packed burger topper!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium heat.

Bust Out

Large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	340 g	680 g
Brioche Bun	2	4
Pineapple, spears	95 g	190 g
Mayonnaise	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Crispy Shallots	28 g	56 g
Cilantro	7 g	14 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Carrot, julienned	56 g	113 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1

Prep

Cut **cucumber** in half lengthwise then into ¼-inch half-moons. Roughly chop the **cilantro**. Halve **buns**. Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cucumbers** and **carrots**. Season with **salt** and **pepper**, then toss to coat. Set aside.



4

Grill pineapple

Add **pineapple spears** to the other side of the grill. Grill, turning often, until grill-marked and tender, 2-3 min.



2

Make sweet mayo

Stir together the **mayo**, **cilantro**, **½ tbsp soy sauce** and **¼ tsp sugar** (dbl both for 4 ppl) in a small bowl. Set aside.



5

Grill buns and melt cheese

When **burgers** are almost done, add **cheese** to the tops of the **patties**. Add **bun halves** to the other side of the grill, cut-side down. Close lid and grill **buns** until warmed through, 2-3 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



3

Grill burger patties

Add **patties** to one side of the grill. Reduce heat to medium, close lid and grill until **patties** are cooked through, flipping once, 5-7 min per side.**



6

Finish and serve

Slice **grilled pineapple** into ¼-inch slices. Add **spring mix** to the large bowl with **dressing** and **veggies**, then toss to combine. Top **bottom buns** with **sweet mayo**, **patties**, **pineapple slices**, **crispy shallots** and **top bun**. Serve with the **salad** on the side.

Dinner Solved!