

Muffaletta-Style Prime Rib Burgers

with Mixed Green Salad

Grill

30 Minutes



Prime Rib Burger Patty



Artisan Bun



Mixed Olives



Garlic



Red Onion



Oregano



Monterey Jack Cheese, shredded



Spring Mix



Baby Tomatoes



Mini Cucumber



Balsamic Vinegar



Mayonnaise

HELLO MIXED OLIVES

This mix of kalamata and green olives is a fantastic flavour bomb!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Measuring spoons, spatula, large bowl, small bowl

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	340 g	680 g
Artisan Bun	2	4
Mixed Olives	30 g	60 g
Garlic	6 g	12 g
Red Onion	56 g	113 g
Oregano	7 g	14 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
Balsamic Vinegar	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 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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Prep

Halve **tomatoes**. Halve **cucumber** lengthwise, then cut into ¼-inch half-moons. Drain, then finely chop **olives**. Strip **oregano leaves** from the stem (dbl for 4 ppl), then roughly chop. Peel, then mince or grate **garlic**. Peel, then chop **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



Cook patties

Add **patties** to grill. Reduce heat to medium, close lid and grill, until cooked through, flipping once, 4-5 min per side.** When **patties** are almost done, halve **buns** and add to other side of grill, cut-side down. Carefully top **patties** with **muffaletta spread** and **cheese**. Close lid and grill until **cheese** is melted and **buns** are warmed through, 2-3 min. (**NOTE**: Keep an eye on buns so they don't burn!)



Make muffaletta spread

Combine **garlic, onions, oregano, olives, half the vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **pepper**.



Finish and serve

Spread **mayonnaise** on **toasted buns**. Add **cheesy muffaletta patties** to **bottom buns**, and finish with **top bun**. Divide **salad** between plates.

Dinner Solved!



Make salad

Combine **remaining vinegar** and **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Combine **spring mix, cucumbers** and **tomatoes**, tossing to coat. Season with **salt** and **pepper**.