



Saucy Cheeseburgers and Fried Onions

with Sweet Potato Wedges and BBQ Fry Sauce

Family Friendly 30 Minutes



Ground Beef



Brioche Bun



Cheddar Cheese, shredded



BBQ Sauce



Spring Mix



Sweet Potato



Mayonnaise



Red Onion



Italian Breadcrumbs

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Red Onion	56 g	113 g
Italian Breadcrumbs	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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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Start patties

Heat the same pan (from step 2) over medium-high heat. When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until golden-brown, 2-4 min per side. Transfer **patties** to one side of another parchment-lined baking sheet, then top with **cheese**.



Prep and cook onions

Meanwhile, peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt**, to taste. Transfer **onions** to a small bowl and set aside.



Finish patties and toast buns

Meanwhile, halve **buns**. Arrange on the other side of the baking sheet with **patties**, cut-side up. Bake in the **top** of the oven until **buns** are golden-brown, **cheese** is melted and **patties** are cooked through, 3-4 min. (** (**TIP:** Keep an eye on buns so they don't burn!)



Make patties

Meanwhile, add **beef**, **breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

Meanwhile, stir together **BBQ sauce** and **mayo** in another small bowl. Season with **salt** and **pepper**, to taste. Spread **half the fry sauce** over **buns**. Stack **onions**, **patties** and **spring mix** on **bottom buns**. Close with **top buns**. Divide **cheeseburgers** and **sweet potato wedges** between plates. Serve **remaining BBQ fry sauce** on the side for dipping.

Dinner Solved!