



Smash Burgers

with Tangy Mayo and German-Style Potato Salad

Family 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Artisan Bun



Dijon Mustard



Dill Pickle, sliced



Red Potato



Onion, sliced



Mayonnaise



Parsley



Cheddar Cheese, shredded



Ketchup

HELLO DIJON MUSTARD

Our little secret to enhancing flavour in these smashed burgers

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups & spoons, medium bowl, strainer, spatula, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Dijon Mustard	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Red Potato	300 g	600 g
Onion, sliced	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Parsley	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Ketchup	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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Cook potatoes

Quarter **potatoes**. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE**: Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Cook patties

Heat the same pan over medium-high heat. When hot, add **patties** to the dry pan. Using the back of a spatula, gently press down **each patty**. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and cook, until the other side is golden-brown and **patties** are cooked through, 3-4 min.**



Caramelize onions

While **potatoes** cook, heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **onions**. Cook, stirring often, until slightly softened, 3-4 min. Add **½ tsp sugar** (dbl for 4ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min.



Make mayo & potato salad

While **patties** cook, stir together **half the pickles**, **ketchup** and **1 tbsp mayo** (dbl for 4ppl) in another small bowl. Set aside. (**NOTE**: This is your tangy mayo!) When **potatoes** are fork-tender, drain and return to the same pot, off heat. Add **parsley**, **pickle juice**, **remaining pickles**, **remaining mayo** and **remaining mustard**. Season with **pepper** and gently stir to coat.



Make patties & finish onions

While **onions** cook, cut **pickles** into ¼-inch pieces, reserving **pickle juice**. Roughly chop the **parsley**. Combine **beef** with **half the mustard**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4ppl) in a medium bowl. Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4ppl). Set aside. When **onions** are dark golden-brown, remove pan from heat. Transfer **onions** to a small bowl. Set aside. Carefully wipe pan clean.



Finish and serve

Halve **buns** and arrange them cut-side up on a baking sheet. Sprinkle **cheese** over **bottom buns**. Toast **buns** in the **middle** of the oven, until **cheese** melts, 2-3 min. (**TIP**: Keep an eye on the buns, so they don't burn!) Spread **tangy mayo** on **top buns**. Top **each bottom bun** with a **patty**, then **onions** and **top bun**. Divide **burgers** and **potato salad** between plates.

Dinner Solved!