



Smash Burgers

with Burger Sauce and Seasoned Potatoes

Family Friendly

35 Minutes



Ground Beef



Brioche Bun



Dijon Mustard



Dill Pickle, sliced



Red Potato



Onion, sliced



Mayonnaise



Cheddar Cheese, shredded



Ketchup



Smoked Paprika-Garlic Blend



Roma Tomato

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche 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
Cheddar Cheese, shredded	¼ cup	½ cup
Ketchup	2 tbsp	4 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Sugar*	1 tsp	2 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 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 potatoes

- Quarter **potatoes**.
- Add **potatoes, Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Cook patties

- Heat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Using the back of a spatula, gently press down on **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. **



Cook onions

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until slightly softened, 2-3 min.
- Reduce heat to medium. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are golden-brown, 3-5 min.
- Remove the pan from heat. Transfer **onions** to a small bowl. Set aside.
- Carefully wipe the pan clean.



Make burger sauce and toast buns

- Meanwhile, add **ketchup, mayo** and **remaining Dijon** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Sprinkle **cheese** over **bottom buns**. Toast **buns** in the **middle** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep

- Meanwhile, cut **pickle** into ¼-inch strips.
- Cut **tomato** into ¼-inch slices.
- Combine **beef, half the Dijon, ½ tsp salt** and **½ tsp pepper** (dbl both for 4 ppl) in a medium bowl.
- Form **beef mixture** into **four 5-inch-wide patties** (8 patties for 4 ppl).



Finish and serve

- Spread **half the burger sauce** on **top buns**.
- Stack **patties, onions, tomatoes** and **pickles** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining burger sauce** on the side for dipping.

Dinner Solved!