



Smoky BBQ Beef Burger on a Bun

with Sautéed Onions and Matchstick Fries

FAMILY

40 Minutes



Ground Beef



Buns



Monterey Jack
Cheese, shredded



Sweet Bell Pepper



Garlic



Russet Potato



Onion, sliced



BBQ Sauce



Smoked Paprika

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!

HELLO SAUCY

Be sure to grab a napkin before biting into this tender beef burger smothered in sauce.

START HERE

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

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Measuring Spoons, Microplane/Zester, Medium Bowl

Ingredients

	4 Person
Ground Beef	500 g
Buns	4
Monterey Jack Cheese, shredded	1 cup
Sweet Bell Pepper	320 g
Garlic	20 g
Russet Potato	920 g
Onion, sliced	227 g
BBQ Sauce	4 tbsp
Smoked Paprika	2 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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. ROAST FRIES

Cut the **potatoes** into ½-inch matchsticks. Toss **potatoes** with **2 tbsp oil** on 2 parchment-lined baking sheets (**NOTE:** 1 tbsp oil for each baking sheet.) Season with **salt** and **pepper**. Roast in the **middle** and top of the oven, rotating trays halfway through cooking, until golden-brown 28-30 min.



4. COOK BURGERS

Heat the same pan over medium heat. When hot, add **½ tbsp oil** then the **burgers**. Pan-fry until cooked through, 4-5 min per side.**



2. PREP

While the **fries** bake, core, then cut the **bell peppers** into ¼-inch thin strips. Peel, then mince or grate **4 cloves** of **garlic**. Combine the **beef**, **half the BBQ sauce** and **1 tsp salt** in a medium bowl. Season with **pepper**. Form the **mixture** into **four 4-inch wide burger patties**.



5. TOAST BUNS

When the **fries** are done, transfer them to one baking sheet. Split the **buns** in half and arrange them on the other baking sheet, cut-side up. Sprinkle the **cheese** over the **bottom buns**. Toast the **buns** in the **top** of the oven, until the **cheese** melts and the **top buns** are golden-brown, 2-3 min.



3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **peppers**, **garlic**, **onions** and **smoked paprika**. Cook, stirring occasionally, until **onions** soften, 6-8 min. Remove pan from heat and transfer **veggies** to a plate. Cover to keep warm and set aside. Carefully wipe pan clean.



6. FINISH AND SERVE

Divide the **burgers** between the **bottom buns**, then brush with the **remaining BBQ sauce** (1 ½ tsp on each). Top with the **veggies** and tops of the **buns**. Divide the **burgers** and **fries** between plates.

Dinner Solved!