



Southern BBQ and Nectarine Burger

with Wedges and Zippy Mayo

Grill

35 Minutes



Prime Rib Burger Patty



Nectarine



Brioche Bun



BBQ Sauce



Goat Cheese



Russet Potato



Mayonnaise



Red Onion



Spring Mix

HELLO NECTARINES

Nectarine season is here! Caramelizing helps intensify the flavour of this sweet fruit!

Start here

- Before starting, preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Measuring spoons, parchment paper, baking sheet, large non-stick pan, small bowl

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	2	4
Nectarine	1	2
Brioche Bun	2	4
BBQ Sauce	2 tbsp	4 tbsp
Goat Cheese	56 g	112 g
Russet Potato	460 g	920 g
Mayonnaise	¼ cup	½ cup
Red Onion	113 g	113 g
Spring Mix	28 g	56 g
Sugar*	½ tsp	1 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 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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Bake wedges

Cut **potatoes** into ¼-inch wedges. Add **potatoes** 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 until **potatoes** are golden-brown, 25-28 min.



Grill patties and onion

Add **patties** to one side of grill. Close lid and grill **patties**, flipping once, until cooked through, 5-6 min per side.** Add **onions** to the other side of grill. Close lid and grill, flipping once, until tender, 3-4 min per side.



Prep

While **wedges** bake, cut four sections off **nectarine**, avoiding the pit. Cut each section into ½-inch slices. Peel, then cut **half the onion** into ½-inch rounds, keeping rings together (whole onion for 4 ppl). Halve **buns**.



Toast buns

When **patties** are almost done, add **buns** to grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



Caramelize nectarines

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **nectarines**. Sprinkle with **½ tsp sugar** (dbl for 4 ppl). Cook until golden-brown, 1-2 min per side. Transfer **nectarines** to a plate. Set aside.



Finish and serve

Stir together **mayo** and **half the BBQ sauce** (all for 4 ppl) in a small bowl. Spread **1 tbsp BBQ mayo** on each **bottom bun**. Top **bottom buns** with **spring mix**, **prime rib patties**, **caramelized nectarines**, **grilled onion**, **goat cheese** and **top buns**. Divide **burgers** and **wedges** between plates. Serve **remaining BBQ mayo** on the side, for dipping

Dinner Solved!