



# Steakhouse Cheeseburgers

with Mushroom Gravy and Spiced Potato Wedges

Spicy

35 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Beef



Lean Ground Bison



Mushrooms



Russet Potato



Montreal Steak Spice



Whole Grain Mustard



Artisan Bun



Mayonnaise



Beef Broth Concentrate



All-Purpose Flour



Baby Spinach



Aged White Cheddar Cheese, shredded

HELLO SAUCY

Spoon extra mushroom gravy over the potato wedges!



## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Lean Ground Bison	250 g	500 g
Mushrooms	113 g	227 g
Russet Potato	460 g	920 g
Montreal Steak Spice 	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Artisan Bun	2	4
Mayonnaise	¼ cup	½ cup
Beef Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 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.*

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## Prep and roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the Montreal Steak Spice**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 25-28 min.



## Prep and make zesty mayo

While **potatoes** roast, roughly chop **mushrooms** into ½-inch pieces. Combine **mayo** and **mustard** in a small bowl. Set aside. Halve **buns**, then arrange them on one side of another unlined baking sheet, cut-side up. (**NOTE:** For 4 ppl, use the entire baking sheet.) Set aside. Combine **beef** and **remaining Montreal Steak Spice** in a medium bowl. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



### CUSTOM RECIPE

If you've opted to get **bison**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.



## Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side. **\*\*** Remove the pan from the heat, then transfer **patties** to the other side of the baking sheet with **buns**. (**NOTE:** For 4 ppl, transfer patties to another unlined baking sheet.) Set aside. Carefully discard fat from the pan.



## Make mushroom gravy

Heat the same pan over medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Reduce heat to medium, then sprinkle **flour** over **mushrooms**. Cook, stirring often, until coated, 1-2 min. Add **½ cup water** (dbl for 4 ppl) and **broth concentrate** to the pan. Cook, stirring often, until **gravy** thickens, 2-3 min. Season with **salt** and **pepper**.



## Toast buns and patties

While **mushroom gravy** cooks, sprinkle **cheese** over **patties**. Toast **buns** and **patties** in the **top** of the oven, until **cheese** melts and **buns** are golden. (**TIP:** Keep your eye on buns so they don't burn!) (**NOTE:** For 4 ppl, toast buns first, then patties.)



## Finish and serve

Spread **half the zesty mayo** on **bottom buns**, then stack with **spinach**, **patties** and **some mushroom gravy**. Close with **top buns**. Divide **burgers** and **potato wedges** between plates. Spoon **remaining mushroom gravy** over **potato wedges**. Serve **remaining zesty mayo** on the side for dipping.

## Dinner Solved!