



Steakhouse Cheeseburgers

with Gravy and Potato Wedges

35 Minutes

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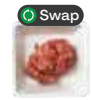
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*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Shallot
1 | 2



Russet Potato
2 | 4



Brioche Bun
2 | 4



Baby Spinach
28 g | 56 g



Montreal Steak
Spice
1 tbsp | 2 tbsp



White Cheddar
Cheese, shredded
½ cup | 1 cup



Whole Grain Mustard
1 tbsp | 2 tbsp



Mayonnaise
4 tbsp | 8 tbsp



Gravy Spice Blend
2 tbsp | 4 tbsp



Beef Broth
Concentrate
1 | 2

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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, measuring cups, large non-stick pan

1



Prep and roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined 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.

2



Prep and make zesty mayo

- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Combine **mayo** and **mustard** in a small bowl. Set aside.
- Halve **buns**, then arrange on one side of an unlined baking sheet, cut-side up. (**NOTE:** For 4 ppl, use the entire baking sheet.) Set aside.

3



Form and cook patties

- Swap | **Ground Turkey**
- Swap | **Beyond Meat®**
- Combine **beef**, **remaining Montreal Steak Spice** and ½ **tsp** (¼ **tsp**) **salt** in a medium bowl.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Remove from heat. Transfer **patties** to the other side of the baking sheet with **buns**. (**NOTE:** For 4 ppl, transfer patties to another unlined baking sheet.)

4



Make gravy

- Carefully discard fat from the pan.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **shallots**. Cook, stirring occasionally, until softened, 2-3 min.
- Reduce heat to medium, then sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec.
- Add **1 cup** (1 ½ **cups**) **water** and **broth concentrate**. Cook, stirring often, until **gravy** thickens, 2-3 min.
- Season with **salt** and **pepper**, to taste.

5



Toast buns and patties

- Meanwhile, sprinkle **cheese** over **patties**. (**TIP:** Sprinkle any cheese that doesn't fit on patties onto bun halves!)
- Toast **patties** and **buns** in the **top** of the oven until **cheese** melts and **buns** are golden, 3-4 min. (**NOTE:** For 4 ppl, toast buns first, then patties.) (**TIP:** Keep your eye on buns so they don't burn!)

6



Finish and serve

- Spread **zesty mayo** on **top** and **bottom buns**, then stack with **spinach** and **patties**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **gravy** alongside for dipping.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2 person 4 person Ingredient

3 | Form and cook turkey patties

Swap | **Ground Turkey**

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

3 | Form and cook Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare and cook it the same way as the recipe instructs you to prepare and cook the **beef**.**

** Cook beef, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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