

# HELLO Steakhouse Cheeseburgers with Grown and Potato Wodges

with Gravy and Potato Wedges

35 Minutes









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 降











250 g | 500 g







Russet Potato



2 | 4

2 4









28 g | 56 g 1 tbsp | 2 tbsp



White Cheddar



Cheese, shredded ½ cup | 1 cup

Whole Grain Mustard 1 tbsp | 2 tbsp



Mayonnaise 4 tbsp | 8 tbsp

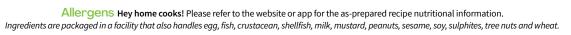


Blend 2 tbsp | 4 tbsp



Beef Broth Concentrate 1 | 2





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



# 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.



## 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.



## Form and cook patties

🗘 Swap | Ground Turkey

🔘 Swap | Beyond Meat®

- Combine beef, remaining
   Montreal Steak Spice and ½ tsp (½ tsp)
   salt in a medium bowl. Form 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
   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 to another unlined baking sheet.)



# Make gravy

- Carefully discard fat from pan, then reheat over medium-high.
- When the pan is 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 top. Cook, stirring often, until shallots are 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.



# 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!)



#### Finish and serve

- Spread zesty mayo on top and bottom buns.
- Stack with **spinach** and **patties**. Close with **top buns**.
- Divide **steakhouse cheeseburgers** and **potato wedges** between plates.
- Serve gravy alongside for dipping.

Measurements within steps 2 person 4 person Ingredie

# 3 | Form and cook turkey patties

### O 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 | Cook Beyond Meat® patties

#### 🔘 Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip instructions to form **patties**. Cook and plate in the same way the recipe instructs you to cook and plate the **beef patties**. \*\* Save **remaining Montreal Steak Spice** for another use.

