



Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

Quick

25 Minutes



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Ground Beef



Brioche Bun



Yellow Potato



Mushrooms



Dill-Garlic Spice
Blend



Cream



Italian Breadcrumbs



Beef Broth
Concentrate



Worcestershire Sauce



Baby Spinach



Mayonnaise

HELLO WORCESTERSHIRE SAUCE

This condiment adds a savoury je ne sais quoi to burger patties!

Start here

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

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

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Yellow Potato	350 g	700 g
Mushrooms	113 g	227 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Cream	56 ml	113 ml
Italian Breadcrumbs	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Worcestershire Sauce	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Unsalted Butter*	½ tbsp	1 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.

1



Prep and roast potato coins

- Cut **potato** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Prep and cook saucy mushrooms

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min.
- Reduce heat to medium, then add **cream**, **broth concentrate** and **¼ cup** (⅓ cup) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

2



Form patties

- Add **beef**, **Worcestershire sauce**, **breadcrumbs** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two 5-inch-wide patties (4 patties for 4 ppl).

5



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



Pan-fry patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

6



Finish and serve

- Combine **mayo** and **Dill-Garlic Spice Blend** in a small bowl.
- Spread **some dilly mayo** on **bottom buns**.
- Stack **bottom buns** with **spinach**, **patties** and **saucy mushrooms**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining dilly mayo** alongside for dipping.



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Dinner Solved!