



Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

25 Minutes

Customized Protein

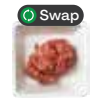
+ Add

Swap

or

*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



Plant-Based Ground Protein
250 g | 500 g



Ground Beef
250 g | 500 g



Artisan 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



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

1



Prep and roast potato coins

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

- Cut **potatoes** 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, 4-5 min.
- Reduce heat to low, then add **cream**, **broth concentrate** and ¼ **cup** (⅓ **cup**) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

2



Form patties

🔄 Swap | **Ground Turkey**

🔄 Swap | **Ground Protein**

- 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).

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.

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!)

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.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Form turkey patties

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, prepare **patties** in the same way the recipe instructs you to prepare the **beef patties**, then add **1 tbsp** (2 **tbsp**) **oil** to the pan before cooking.**

2 | Form ground protein patties

🔄 Swap | **Ground Protein**

If you've opted to get **plant-based ground protein**, prepare, cook and plate it the same way as the **beef****.

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.