

# HELLO Tangy Beef Burgers with German-Style Potato Salad

Family Friendly 25-35 Minutes

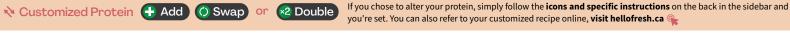






250 g | 500 g

Ground Protein 250 g | 500 g





**Ground Beef** 



250 g | 500 g



Artisan Bun 2 4



Dijon Mustard



1 tbsp | 2 tbsp





**Red Potato** 



350 g | 700 g







4 tbsp | 8 tbsp



Cheddar Cheese, shredded ¼ cup | ½ cup



Breadcrumbs ¼ cup | ½ cup



Ketchup 2 tbsp | 4 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. Cooking utensils | Baking sheet, medium bowl, colander, measuring spoons, 2 small bowls, large pot, large non-stick pan



## Cook potatoes

- Before starting, preheat the broiler to high.
- · Wash and dry all produce.
- Cut potatoes into 1/2-inch pieces.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



## Caramelize onions

- Meanwhile, peel, then cut onion into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then onions. Cook, stirring often, softened slightly, 3-4 min.
- Add 1 tsp (2 tsp) sugar and season with salt. Cook, stirring occasionally, until onions are dark golden-brown, 3-4 min.
- Remove the pan from heat.
- Transfer onions to a small bowl, then set aside. Carefully wipe the pan clean.



## Form patties

Swap | Ground Turkey

#### 🔘 Swap | Ground Protein

- Meanwhile, combine beef, panko, half the **Dijon**,  $\frac{1}{4}$  tsp ( $\frac{1}{2}$  tsp) salt and  $\frac{1}{4}$  tsp ( $\frac{1}{2}$  tsp) pepper in a medium bowl. (TIP: If you prefer a more tender patty, add an egg to mixture!)
- Form into two 5-inch-wide patties (4 patties for 4 ppl).



## Cook patties

- Reheat the same pan (from step 2) over medium-high.
- When hot, add patties to the dry pan. Panfry until cooked through, 4-5 min per side.\*\* (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)



# Make tangy sauce and potato salad

- Meanwhile, finely chop pickles, reserving pickle juice.
- Roughly chop parsley.
- Stir together half the pickles, ketchup and 1 tbsp (2 tbsp) mayo in another small bowl. (NOTE: This is your tangy sauce.)
- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Add parsley, reserved pickle juice, remaining pickles, remaining mayo and remaining Dijon. Season with pepper, then gently stir to coat.



#### Finish and serve

- Halve buns, then arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Toast buns in the middle of the oven until **cheese** melts, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)
- Spread tangy sauce on top buns.
- Stack patties and caramelized onions on bottom buns. Close with top buns.
- Divide burgers and potato salad between plates.

Measurements within steps

1 tbsp (2 tbsp)

oil

# 3 | Form 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 | Form ground protein patties

#### Swap | Ground Protein

If you've opted to get plant-based ground **protein**, cook it in the same way the recipe instructs you to cook the beef."

