



Beef Patties and Thyme-Onion Gravy

with Roasted Potatoes and Veggie Medley

Spicy

35 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Beef



Minced Turkey



Yellow Potato



Yellow Onion



Garlic, cloves



Chicken Broth Concentrate



Parsley and Thyme



Italian Breadcrumbs



Green Beans



All-Purpose Flour



Montreal Steak Spice



Carrot

HELLO GREEN BEANS

Crunchy, sweet and bright! Green beans are the perfect side for this comforting fall dinner!

Start here

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, large bowl, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Minced Turkey | 250 g | 500 g |
| Yellow Potato | 360 g | 720 g |
| Yellow Onion | 113 g | 226 g |
| Garlic, cloves | 2 | 4 |
| Chicken Broth Concentrate | 1 | 2 |
| Parsley and Thyme | 14 g | 14 g |
| Italian Breadcrumbs | ¼ cup | ½ cup |
| Green Beans | 170 g | 340 g |
| All-Purpose Flour | 1 tbsp | 2 tbsp |
| Montreal Steak Spice 🍷 | 1 tbsp | 2 tbsp |
| Carrot | 170 g | 170 g |
| Unsalted Butter* | 1 ½ tbsp | 3 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.

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Roast potatoes

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Cut **potatoes** into 1-inch pieces. Add **potatoes**, **½ tbsp thyme** and **1 tbsp oil** (dbl both for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Prep and roast veggies

While **potatoes** roast, roughly chop **parsley**. Trim **green beans**. Peel, then cut **carrot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Peel, then cut **onion** into ¼-inch slices. Add **green beans**, **carrots** and **½ tbsp oil** (dbl for 4 ppl) to another unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **top** of the oven until tender, 8-10 min.



Form and cook patties

Combine **beef**, **Montreal Steak Spice** and **breadcrumbs** in a large bowl. Divide **beef mixture** into **8 equal portions** (16 for 4 ppl). Roll into balls, then flatten into **½-inch-thick patties**. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then **patties**. Pan-fry until cooked through, 2-3 min per side. ** (NOTE: For 4 ppl, cook in batches, using ½ tbsp oil per batch.) Transfer **patties** to a plate and cover to keep warm. Remove the pan from heat. Carefully drain and discard all fat.



CUSTOM RECIPE

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



Cook onions

Return the same pan to medium heat, then add **onions**. (NOTE: Add ½ tbsp oil, if the pan is dry!) Cook, stirring occasionally, until softened, 3-4 min.



Make thyme-onion gravy

Add **garlic**, **flour** and **remaining thyme** to the pan with **onions**. Cook, stirring often, until fragrant, 30 sec. Add **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Simmer, stirring often, until **gravy** reduces slightly, 2-3 min. Add **half the parsley** and **1 ½ tbsp butter** (dbl for 4 ppl). Cook, stirring until **butter** is melted and incorporated, 1-2 min. Season with **salt** and **pepper**.



Finish and serve

Divide **patties**, **potatoes** and **veggies** between plates. Stir any **juices** from the plate with **patties** into **thyme-onion gravy**, then spoon **gravy** over **patties**. Sprinkle with **remaining parsley**.

Dinner Solved!