



# Veggie Burgers and DIY Tomato Jam

with Zesty Plant-Based Aioli

Veggie

35 Minutes



Plant-Based Burger Patty



Artisan Bun



Russet Potato



Roma Tomato



Shallot



Garlic, cloves



Whole Grain Mustard



Red Wine Vinegar



Garlic Salt



Dill Pickle, sliced



Plant-Based Mayonnaise

## HELLO SHALLOT

*This allium resembles an onion but it's sweeter and milder in flavour!*

## Start here

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

### Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Plant-Based Burger Patty	2	4
Artisan Bun	2	4
Russet Potato	460 g	920 g
Roma Tomato	160 g	320 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Whole Grain Mustard	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Dill Pickle, sliced	90 ml	90 ml
Plant-Based Mayonnaise	8 tbsp	16 tbsp
Sugar*	1 tsp	2 tsp
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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## Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **¾ tsp garlic salt** 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 **pepper**, then toss to coat. Arrange **potatoes** in a single layer.
- Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



## Cook patties

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Using the back of a spatula, flatten **patties** to ½-inch thick. Cook until golden-brown, 3-4 min per side.\*\*



## Prep and make zesty aioli

- Peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Cut **tomatoes** into ½-inch pieces.
- Add **mayo**, **mustard**, **remaining garlic salt** and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **pepper**, then stir to combine.



## Toast buns

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



## Make tomato jam

- Heat a medium pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallots**. Season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **tomatoes**, **vinegar**, **remaining garlic** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring often, until **tomatoes** break down and **jam** thickens, 6-8 min.
- Transfer to a small bowl.



## Finish and serve

- Spread **some aioli** on **bottom buns**. Spread **some tomato jam** on **top buns**.
- Stack **patties** and **pickles** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining aioli**, **any remaining tomato jam** and **any remaining pickles** alongside.

## Dinner Solved!