



# St. Jean Baptiste Cheesy Blueberry Burgers

with Crispy Potato Wedges and Mustard-Mayo Dipper

35 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](http://hellofresh.ca)

<b>↻</b> Swap	<b>↻</b> Swap
Ground Turkey 250g   500g	Beyond Meat® 2   4



Ground Pork 250 g   500 g	Russet Potato 2   4
BBQ Seasoning 1 tbsp   2 tbsp	Shallot 1   2
Red Wine Vinegar 2 tbsp   4 tbsp	Blueberry Jam 2   4
Whole Grain Mustard 1 tbsp   2 tbsp	Mayonnaise 4 tbsp   8 tbsp
Italian Breadcrumbs 2 tbsp   4 tbsp	Artisan Bun 2   4
White Cheddar Cheese, shredded ½ cup   1 cup	Spring Mix 28 g   56 g

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Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

**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 | Oil, pepper, salt, sugar

Cooking utensils | 2 Baking sheets, large bowl, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls, small pot

1



## Prep and roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add unopened blueberry jam packets to a cup of warm water to help them soften.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the BBQ seasoning** and **1 tbsp oil** to an unlined 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.

2



## Roast wedges and pickle shallots

- Roast **potatoes** in the **middle** of the oven, flipping 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.)
- Peel, then cut **shallot** into ⅛-inch slices. Add **shallots**, **vinegar**, **2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat. Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **shallots**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.

3



## Make sauces

- Add **blueberry jam**, **half the mustard** and **½ tsp** (1 tsp) **pickling liquid** to a small bowl. (NOTE: It's okay if pickling liquid is still hot.) Season with **salt** and **pepper**, then stir to combine.
- Add **mayo** and **remaining mustard** to another small bowl. Season with **salt** and **pepper**, then stir to combine.

4



## Form and cook patties

Swap | Ground Turkey

Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **pork**, **breadcrumbs** and **remaining BBQ seasoning** to a large bowl. Season with **salt** and **pepper**, then combine.
- Form **mixture** into **two** (four) **5-inch-wide patties**.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until golden brown, 5-6 min.
- Flip **patties**, then continue cooking until cooked through, 5-6 min.\*\*

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

5



## Toast buns and melt cheese

- Meanwhile, line another baking sheet with parchment paper.
- Halve **buns** and arrange on the prepared baking sheet.
- Sprinkle **cheese** over **top buns**.
- After flipping **patties**, toast **buns** in the **top** of the oven until **cheese** melts and **buns** are golden, 4-5 min. (TIP: Keep an eye on buns so they don't burn.)

6



## Finish and serve

- Spoon **blueberry sauce** over **patties**.
- Remove **shallots** from **pickling liquid**.
- Spread **some mustard-mayo** on **bottom buns**.
- Stack **spring mix**, **shallots** and **patties** on **bottom buns**. Close with **top buns**.
- Serve **potato wedges** alongside with **remaining mustard-mayo** for dipping.

Measurements  
within steps

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

## 4 | Form and cook patties

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**\*\*

## 4 | Cook Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form **patties**. Cook it the same way the recipe instructs you to cook the **pork**\*\*