



Grilled Meatloaf Burgers

with Sweet Potatoes and Green Onion Mayo

Family Friendly

Grill

30 - 40 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)



↻ Swap	↻ Swap
Ground Turkey 250 g 500 g	Beyond Meat® 2 4
Ground Beef and Pork Mix 250 g 500 g	Green Onion 2 4
Mayonnaise 4 tbsp 8 tbsp	Sweet Potato 2 4
Garlic Salt 1 tsp 2 tsp	Ketchup 2 tbsp 4 tbsp
Brown Sugar 1 tbsp 2 tbsp	Italian Breadcrumbs 4 tbsp 8 tbsp
Worcestershire Sauce 1 tbsp 2 tbsp	Artisan Bun 2 4
Spring Mix 28 g 56 g	Crispy Shallots 28 g 56 g

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 | Pepper, salt, oil, milk

Cooking utensils | Large bowl, measuring spoons, medium bowl, 2 small bowls

1



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill over medium-high heat (approx. 500°F).

- Thinly slice **green onions**.
- Add **mayo** and **half the green onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Cut **sweet potatoes** lengthwise into ½-inch-thick slices.
- Add **sweet potatoes**, **half the garlic salt** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **pepper**, then toss to coat.
- Combine **ketchup** and **brown sugar** in another small bowl. (**NOTE:** This is your glaze.)

4



Grill meatloaf patties

Swap | **Beyond Meat®**

- Meanwhile, add **patties** to the other side of the grill.
- Close lid and grill **patties**, carefully flipping once, until cooked through, 4-5 min per side.**
- Spread **glaze** (from step 1) over top of **patties**. Close lid and grill until **glaze** is warmed through, 1-2 min.

2



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Add **breadcrumbs**, **Worcestershire sauce**, **remaining green onions**, **remaining garlic salt** and **2 tbsp** (4 tbsp) **milk** to a large bowl. Season with **pepper**, then stir until **milk** is absorbed.
- Crumble in **beef and pork mix**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

3



Grill sweet potatoes

- Add **sweet potatoes** to one side of the grill, then reduce heat to medium. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.

5



Toast buns

- Halve **buns**.
- When **sweet potatoes** and **meatloaf patties** are almost done, add **buns** to grill, cut-side down. (**NOTE:** Don't overcrowd the grill. Toast buns once sweet potatoes and patties are done if there isn't enough space on the grill.)
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn.)

6



Finish and serve

- Spread **some green onion mayo** on **bottom buns**. Spread **any remaining glaze** on top **buns**.
- Stack **bottom buns** with **spring mix**, **meatloaf patties** and **crispy shallots**. Close with **top buns**.
- Divide **burgers** and **grilled sweet potatoes** between plates.
- Serve **remaining green onion mayo** alongside for dipping.

Measurements
within steps

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

2 | Form patties

Swap | **Ground Turkey**

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

2 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**.

4 | Grill meatloaf patties

Swap | **Beyond Meat®**

Grill **Beyond Meat® patties** in the same way the recipe instructs you to grill the **beef and pork mix**.**

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