



# BBQ Burgers

with Spiced Sweet Potatoes and Pickles

30 Minutes



Ground Beef



Artisan Bun



BBQ Seasoning



Sweet Potato



Spring Mix



Dill Pickle, sliced



Panko Breadcrumbs



BBQ Sauce



Mayonnaise



Whole Grain Mustard

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

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

## Bust Out

2 Baking sheets, medium bowl, colander, measuring spoons, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
BBQ Seasoning	2 tbsp	4 tbsp
Sweet Potato	340 g	680 g
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	180 ml
Panko Breadcrumbs	¼ cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 sweet potato wedges

Cut **sweet potatoes** into ½-inch thick wedges. Toss **sweet potatoes** with **half the BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 20-22 min.

2



## Prep

While the **sweet potatoes** roast, stir together **mayo** and **mustard** in a small bowl. Season with **pepper**. Drain **pickles**. Halve **buns**. Arrange **bun halves** on one side of another baking sheet, cut-sides up.

3



## Form burger patties

Combine **beef**, **panko**, **remaining BBQ Seasoning** and **half the BBQ Sauce** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Lightly press a thumbprint into into **each patty**. (**NOTE:** Don't push all the way through!)

4



## Cook burger patties

Heat a large non-stick pan over medium heat. When hot, add **patties** to the dry pan. Pan-fry, until cooked through, 4-5 min per side.\*\*

5



## Toast buns

Add **patties** to the other side of baking sheet with **buns**. Spread **remaining BBQ sauce** over tops of **patties**. Toast in the **top** of the oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn! For 4 ppl, toast buns first, then set aside.)

6



## Finish and serve

Spread some of the **zesty mayo** onto **bottom bun halves**. Top with **pickles**, **patties** and **spring mix**. Finish with **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining zesty mayo** on the side, for dipping.

## Dinner Solved!