



BBQ Cheeseburger Sliders

with Roasted Sweet Potatoes and BBQ Fry Sauce

FAMILY 30 Minutes



Ground Beef



Slider Buns



Cheddar Cheese, shredded



BBQ Sauce



Spring Mix



Sweet Potato, fries



Mayonnaise



Red Onion, sliced



Breadcrumbs

HELLO SLIDERS

These tiny burgers are packed full of cheesy goodness!

Start Strong

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

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Parchment Paper, Medium Bowl, 2 Small Bowls, Measuring Spoons

Ingredients

	4 Person
Ground Beef	500 g
Slider Buns	10
Cheddar Cheese, shredded	1 cup
BBQ Sauce	¼ cup
Spring Mix	56 g
Sweet Potato, fries	680 g
Mayonnaise	¼ cup
Red Onion, sliced	56 g
Breadcrumbs	¼ cup
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.



1. ROAST SWEET POTATOES

Toss **sweet potatoes** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 20-22 min.



2. FORM PATTIES

Mix together the **beef** and **breadcrumbs** in a medium bowl. Season with **salt** and **pepper**. Form **beef mixture** into **ten 2 ½-inch wide patties**.



3. COOK PATTIES

Heat a large non-stick pan over medium-high heat. Add **½ tbsp oil**, then **half the patties**. Pan-fry, until golden-brown, 2-3 min per side. Transfer **patties** to another parchment-lined baking sheet. Repeat with another **½ tbsp oil** and **remaining patties**. Divide the **cheese** over the **patties**. Bake, in **bottom** of oven, until **patties** are cooked through and cheese is melted, 8-10 min.**



4. COOK ONIONS & MAKE FRY SAUCE

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil**, then the **onions**. Cook, stirring occasionally, until softened, 3-4 min. Transfer to a small bowl and set aside. While the **onions** cook, stir together the **mayonnaise** and **BBQ sauce** in another small bowl. Set aside.



5. TOAST BUNS

Halve **buns** and wipe the same pan clean. Toast **half the buns** in the pan, cut-side down, until golden, 3-4 min. (**NOTE:** Keep an eye on them so they do not burn!) Set aside on a clean surface. Repeat with the **remaining buns**.



6. FINISH AND SERVE

Divide the **spring mix** between the **bottom buns**. Top with the **patties**, then the **onions**. Spread **half the BBQ fry sauce** on **top buns**. Place **top bun** on **burger**. Divide **BBQ cheeseburger sliders** and **sweet potato fries** between plates. Serve the **remaining BBQ fry sauce** on the side for dipping.

Contact

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Dinner Solved!