



BBQ-Sauced Cheeseburgers with Roasted Sweet Potato Wedges

30 Minutes



- Ground Beef
- Lean Ground Bison
- Brioche Bun
- Cheddar Cheese, shredded
- BBQ Sauce
- Baby Spinach
- Sweet Potato
- Mayonnaise
- Chives
- Sour Cream
- Red Onion

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!


Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 3 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Lean Ground Bison	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Sweet Potato	340 g	680 g
Mayonnaise	2 tbsp	4 tbsp
Chives	7 g	7 g
Sour Cream	6 tbsp	12 tbsp
Red Onion	113 g	226 g
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.

Contact

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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange **wedges** in a single layer. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 20-22 min.



Finish patties

Transfer **patties** to another parchment-lined baking sheet. Sprinkle **cheese** over **patties**. Bake in the **bottom** of the oven until **cheese** is melted and **patties** are cooked through, 3-5 min.**



Cook onions and make BBQ burger sauce

While **sweet potatoes** roast, peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until **onions** soften, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring often, until golden-brown, 3-4 min. Transfer **onions** to a small bowl. Carefully wipe the pan clean. While **onions** cook, stir together **mayo** and **BBQ sauce** in another small bowl.



Toast buns and make chive sour cream

While **patties** bake, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) While **buns** toast, thinly slice **chives**. Add **chives** and **sour cream** to a third small bowl. Season with **salt** and **pepper**, then stir to combine.



Start patties

Add **beef** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Return the same pan to medium. When hot, add **patties** to the dry pan. Pan-fry until golden-brown, 4-5 min per side. (**NOTE:** Don't overcrowd the pan; cook the patties in 2 batches if needed!)

**CUSTOM RECIPE**

If you've opted to get **bison**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.



Finish and serve

Spread **half the BBQ burger sauce** on **top buns**. Stack **spinach**, **patties** and **onions** on **bottom buns**. Close with **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **chive sour cream** and **remaining BBQ burger sauce** on the side for dipping.

Dinner Solved!