



BBQ-Sauced Cheeseburger

with Roasted Sweet Potato Fries

30 Minutes



Ground Beef



Brioche Bun



Cheddar Cheese, shredded



BBQ Sauce



Spring Mix



Sweet Potato



Mayonnaise



Chives



Sour Cream



Red Onion, sliced

HELLO BBQ SAUCE

This sweet and smoky sauce adds depth to grilled and roasted dishes!

Start here

- Before starting, preheat the oven to 425°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
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Spring Mix	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, sliced	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 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 fries

Cut **sweet potatoes** into ½-inch matchstick fries. 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. Roast in **middle** of 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 oven until **cheese** is melted and **patties** are cooked through, 3-5 min.**



Cook onions and make burger sauce

While **sweet potatoes** cook, 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 softened, 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 to a small bowl and set aside. Carefully wipe the pan clean. While **onions** cook, stir together **mayo** and **BBQ sauce** in another small bowl. Set aside.



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**. Stir together **chives** and **sour cream** to a third small bowl. Season with **salt** and **pepper**.



Start patties

Combine **beef** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **mixture** into **2 equal-sized patties** (4 patties for 4 ppl). Lightly press a thumb print halfway into each **patty**. (NOTE: Don't push all the way through!) Return the same large non-stick 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!)



Finish and serve

Spread **half the BBQ burger sauce** on **top buns**. Top **bottom buns** with **spring mix**, **patties**, **onions** and **top buns**. Divide **burgers** and **sweet potato fries** between plates. Serve **chive sour cream** and **remaining BBQ burger sauce** on the side for dipping.

Dinner Solved!