



Beef Patties and Thyme-Onion Gravy

with Roasted Potatoes and Sugar Snap Peas

Family Friendly

35 Minutes



Ground Beef



Yellow Potato



Onion, sliced



Garlic



Beef Broth Concentrate



Parsley and Thyme



Italian Breadcrumbs



Sugar Snap Peas



All-Purpose Flour

HELLO SNAP PEAS

Crunchy, sweet and bright! Snap peas are the perfect side for this indulgent dinner!

Start here

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

Bust Out

2 Baking sheets, measuring spoons, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Yellow Potato	360 g	720 g
Onion, sliced	113 g	227 g
Garlic	6 g	12 g
Beef Broth Concentrate	1	2
Parsley and Thyme	14 g	21 g
Italian Breadcrumbs	¼ cup	½ cup
Sugar Snap Peas	227 g	454 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
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 potatoes

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) off stems. Cut **potatoes** into 1-inch pieces. Add **potatoes**, **½ tbsp thyme** and **1 tbsp oil** (dbl both for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, until **potatoes** are golden-brown, 25-28 min.



Prep

While **potatoes** roast, roughly chop **parsley**. Trim **snap peas**. Peel, then mince or grate **garlic**. Combine **beef** and **breadcrumbs** in a large bowl. Season with **salt** and **pepper**. Divide **beef mixture** into **8 equal portions** (16 for 4 ppl). Roll into balls, then flatten into ½-inch thick **patties**.



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then **patties**. Pan-fry, until cooked through, 3-5 min per side.** (**NOTE:** For 4 ppl, cook in batches, using ½ tbsp oil per batch.) Transfer **patties** to a plate and cover to keep warm. When done, remove the pan from the heat, then drain off all **fat**.



Cook onions and snap peas

Return the pan to medium heat, then add **onions**. (**NOTE:** Add ½ tbsp oil, if pan is dry!) Cook, stirring occasionally, until softened, 3-4 min. While **onions** cook, toss **snap peas** with **1 tsp oil** (dbl for 4 ppl) on another baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until tender, 4-5 min.



Make gravy

While **snap peas** roast, add **garlic**, **flour** and **remaining thyme** to the pan with the **onions**. Cook, stirring often, until fragrant, 30 sec. Add **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Simmer, stirring often, until **gravy** is slightly reduced, 2-3 min. Add **half the parsley** and **1 ½ tbsp butter** (dbl for 4 ppl). Stir until **butter** melts, 1-2 min. Season with **salt** and **pepper**.



Finish and serve

Divide **patties**, **roasted potatoes** and **snap peas** between plates. Stir any **juices** from the plate with the **patties** into the **thyme-onion gravy**, then spoon **gravy** over **patties**. Sprinkle with **remaining parsley**.

Dinner Solved!