



Cali-Style Prime Rib Burger

with Avocado and Grilled Sweet Potatoes

Grill 30 Minutes



Prime Rib Burger Patty



Artisan Bun



Sweet Potato



Avocado



Lime



Green Onions



Spring Mix



Mayonnaise



Garlic Salt

HELLO AVOCADO

Creamy dreamy greeny goodness, perfect for summer burgers!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust Out

Medium bowl, measuring spoons, zester, large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	2	4
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Avocado	1	2
Lime	1	2
Green Onions	2	4
Spring Mix	56 g	113 g
Mayonnaise	½ cup	1 cup
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 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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Prep

Zest, then juice **lime**. Thinly slice **green onions**. Cut **sweet potatoes** lengthwise into ½-inch slices. Peel, pit, then thinly slice **avocado**. Drizzle **half the lime juice** over **avocado**.



Make lime mayo

Add **mayo** and **lime zest** to a small bowl. Season with **pepper**, then stir to combine.



Grill sweet potatoes

Add sweet **potatoes**, **¾ tsp garlic salt** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then toss to coat. Add **sweet potatoes** to one side of the grill. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.



Grill patties and buns

When **sweet potatoes** have been grilling for 7-8 min, add **patties** to the other side of the grill. Close lid and grill, until cooked through, flipping once, 4-5 min per side.** When **sweet potatoes** and **patties** are almost done, add **bun** halves to grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



Make dressing

While **sweet potatoes** grill, add **remaining lime juice**, **remaining garlic salt**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then whisk to combine. Stir in **green onions**, then set aside.



Finish and serve

Add **spring mix** to the large bowl with **dressing**, then toss to combine. Spread **some of the lime mayo** onto **bun halves**. Add **patties**, some of the **salad** and **avocado** to **bottom buns**, then finish with **top buns**. Divide **burgers**, **sweet potatoes** and **remaining salad** between plates. Serve **remaining lime mayo** on the side, for dipping.

Dinner Solved!