



Smash Burgers

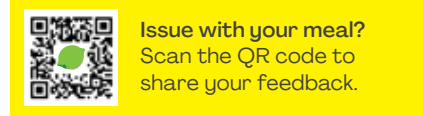
with Burger Sauce and Seasoned Potatoes

Family Friendly 35 Minutes



CUSTOM RECIPE

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



- Ground Beef
- Double Ground Beef
- Brioche Bun
- Dijon Mustard
- Dill Pickle, sliced
- Red Potato
- Yellow Onion
- Mayonnaise
- Cheddar Cheese, shredded
- Ketchup
- Smoked Paprika-Garlic Blend
- Roma Tomato
- Italian Breadcrumbs

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Brioche Bun	2	4
Dijon Mustard	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Red Potato	350 g	700 g
Yellow Onion	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Ketchup	2 tbsp	4 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Roma Tomato	95 g	190 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.



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Roast potatoes

- Quarter **potatoes**.
- Add **potatoes**, **Smoked Paprika-Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Cook patties

- Heat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Using the back of a spatula, gently press down on **each patty**. Cook, until bottoms are golden-brown, 3-4 min.
- Flip **patties** and cook, until the other side is golden-brown and **patties** are cooked through, 3-4 min.**



Cook onions

- Meanwhile, peel, halve, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring often, until slightly softened, 2-3 min.
- Reduce heat to medium. Add **1 tsp** (2 tsp) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are golden-brown, 3-5 min.
- Remove from heat. Transfer **onions** to a small bowl. Set aside.
- Carefully wipe the pan clean.



Make burger sauce and toast buns

- Meanwhile, add **ketchup**, **mayo** and **remaining Dijon** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Sprinkle **cheese** over **bottom buns**. Toast **buns** in the **middle** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep

- Meanwhile, cut **pickles** into ¼-inch strips.
- Cut **tomato** into ¼-inch slices.
- Combine **beef**, **breadcrumbs**, **half the Dijon**, ½ **tsp** (1 tsp) **salt** and ½ **tsp** (1 tsp) **pepper** in a medium bowl.
- Form **beef mixture** into **four 5-inch-wide patties** (8 patties for 4 ppl).

If you've opted for **double beef**, add an **extra ¼ tsp** (½ tsp) **salt** to the **beef mixture**. Form into **four 5-inch-wide patties** (8 patties for 4 ppl).



Finish and serve

- Spread **half the burger sauce** on **top buns**.
- Stack **patties**, **onions**, **tomatoes** and **pickles** on **bottom buns**. Close with **top buns**. Divide **burgers** and **potatoes** between plates.
- Serve **any remaining burger sauce** on the side for dipping.

Dinner Solved!