



Drive-Thru Prime Rib Burger

with Wedge Fries

Grill

Spicy

30 Minutes



Prime Rib Burger
Patty



Brioche Bun



Cheddar Cheese,
shredded



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Russet Potato



Cajun Spice Blend

HELLO PRIME RIB BURGER PATTY

These pre-formed patties will cut your prep time, but not your enjoyment!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Baking sheet, measuring spoons, small bowl

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	340 g	680 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Cajun Spice Blend 🌶️	1 tbsp	2 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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Cook wedge fries

Cut **potatoes** into ½-inch thick wedges. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **Cajun Spice Blend**, **salt** and **pepper**, then toss to combine. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and the middle of the oven, rotating sheets halfway.)



Toast buns and melt cheese

When **patties** are almost done, carefully top with **cheese**. Halve **buns**. Add **buns** to other side of grill, cut-side down. Close lid and grill **buns**, until warmed through and **cheese** is melted, 1-2 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



Make secret sauce

While **wedge fries** bake, roughly chop **half the pickles**. Combine **chopped pickles**, **ketchup** and **mayonnaise** in a small bowl. Season with **salt** and **pepper**.



Finish and serve

Divide **wedge fries** between plates. Top **bottom buns** with some **secret sauce**, **spring mix**, **burger patties** and **top buns**. Serve **remaining pickles** alongside and any **remaining secret sauce** on the side for dipping.



Grill patties

Add **patties** to grill. Close lid and grill **patties**, flipping once, until cooked through, 5-6 min per side.**

Dinner Solved!