



Ginger Beef Burger

with Asian-Inspired Slaw and Sweet Potato Wedges

Discovery Optional Spicy 30 Minutes



Ground Beef



Artisan Bun



Ginger



Garlic



Panko Breadcrumbs



Coleslaw Cabbage Mix



Mayonnaise



Soy Sauce-Mirin Blend



Spring Mix



Sweet Potato



Sriracha



Hoisin Sauce



White Wine Vinegar

HELLO GINGER

Peel ginger using a spoon's edge - you'll be able to maneuver around the knobby bits more easily!

Start here

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

Heat Guide for Step 1 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 2 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Ginger	30 g	60 g
Garlic	6 g	12 g
Panko Breadcrumbs	¼ cup	½ cup
Coleslaw Cabbage Mix	170 g	340 g
Mayonnaise	6 tbsp	12 tbsp
Soy Sauce-Mirin Blend	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Sriracha 🌶️	2 tsp	4 tsp
Hoisin Sauce	60 ml	120 ml
White Wine Vinegar	1 tbsp	2 tbsp
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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Prep

Peel, then mince or grate **garlic**. Peel, then mince or grate **ginger**. Cut **sweet potatoes** into ¼-inch wedges. Combine **1 tsp sriracha** and **4 tbsp mayo** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reference heat guide.)



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **patties**. Pan-fry until cooked through, 4-5 min per side. ****** Transfer to a plate and cover to keep warm. (**TIP:** Don't overcrowd the pan; cook the patties in 2 batches if needed!)



Roast sweet potatoes

Add **sweet potatoes** and **1 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 golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Make slaw and toast buns

While **patties** cook, combine **remaining soy sauce-mirin blend**, **vinegar**, **remaining mayo** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Add **coleslaw cabbage mix**. Season with **salt** and **pepper**, then mix to combine. Halve **buns**. Arrange on another baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Form patties

While **sweet potatoes** roast, add **beef, garlic, ginger, panko** and **3 tbsp soy sauce-mirin blend** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then mix to combine. Form mixture into **2 equal-sized, ½-inch thick patties** (4 patties for 4 ppl). Lightly press a thumb print halfway into **each patty**. (**NOTE:** Don't push all the way through!)



Finish and serve

Spread **hoisin sauce** on **top buns**. Spread **half the sriracha mayo** on **bottom buns**, then top with **spring mix, patties** and **top buns**. Divide **burgers, sweet potatoes** and **slaw** between plates. Serve **remaining sriracha mayo** on the side for dipping.

Dinner Solved!