



# Grilled Banh Mi-Inspired Sausage Burgers

with Hoisin Mayo and Potato Wedges

Grill

Spicy

30 Minutes



Mild Italian Sausage, uncased



Artisan Bun



Cilantro



Mayonnaise



Mini Cucumber



Soy Sauce



Spring Mix



Russet Potato



Hoisin Sauce



Jalapeño



White Wine Vinegar



Ginger



Panko Breadcrumbs

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.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

## Bust out

Baking sheet, medium bowl, measuring spoons, box grater, parchment paper, small pot, small bowl

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Cilantro	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Mini Cucumber	66 g	132 g
Soy Sauce	1 ½ tsp	3 tsp
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Hoisin Sauce	4 tbsp	8 tbsp
Jalapeño 🌶️	1	2
White Wine Vinegar	1 tbsp	2 tbsp
Ginger	30 g	30 g
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	2 tsp	4 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 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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## Bake potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per 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. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Form patties

- Meanwhile, add **sausage, panko, soy sauce, grated ginger, 1 tbsp hoisin sauce** (dbl for 4 ppl) to a medium bowl. Season with **½ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl), then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



## Prep

- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Peel, then grate **½ tbsp ginger** (dbl for 4 ppl).
- Roughly chop **cilantro**.
- Halve **buns**.



## Grill patties and buns

- Add **patties** to one side of the grill.
- Reduce heat to medium. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.\*\*
- When **patties** are almost done, add **buns** to the other side of the grill, cut-side down.
- Close lid and grill **buns** until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Pickle veggies

- Add **cucumbers, jalapeños, vinegar, 2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **veggies**, including **pickling liquid**, to a small bowl.
- Place in the fridge to cool.



## Finish and serve

- Stir together **mayo, cilantro** and **remaining hoisin sauce** in a small bowl.
- Spread **1 tbsp hoisin mayo** (dbl for 4 ppl) over **bottom buns**, then stack with **spring mix, patties** and **pickled veggies**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining hoisin mayo** on the side for dipping.

Dinner Solved!