



Grilled Beef and Pork Patty Melts

with Caramelized Onions and Dill Pickle Slaw

Grill 30 Minutes



Ground Beef and Pork Mix



Garlic Salt



Panko Breadcrumbs



Artisan Bun



Yellow Onion



Mozzarella Cheese, shredded



Russet Potato



Coleslaw Cabbage Mix



Balsamic Vinegar



Mayonnaise



Dill Pickle, sliced



Ketchup

HELLO GARLIC SALT

Garlic adds a zesty punch to simple salt!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Baking sheet, measuring spoons, spatula, medium pot, 2 large bowls

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Garlic Salt	1 tsp	2 tsp
Panko Breadcrumbs	¼ cup	½ cup
Artisan Bun	2	4
Yellow Onion	113 g	226 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Russet Potato	460 g	920 g
Coleslaw Cabbage Mix	170 g	340 g
Balsamic Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Ketchup	4 tbsp	8 tbsp
Unsalted Butter*	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 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.

Contact

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Roast potato wedges

1. Cut **potatoes** into ½-inch wedges.
2. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
3. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Grill patties

4. Add **patties** to one side of the grill.
5. Reduce heat to medium. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side. **



Caramelize onions

2. Meanwhile, heat a medium pot over medium-high heat.
3. Peel, then cut **onion** into ¼-inch slices.
4. When the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 4-5 min.
5. Reduce heat to medium, then add **vinegar**, **1 tbsp water** and **½ tsp sugar** (dbl both for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 4-5 min.
6. Remove the pot from heat.



Grill buns

5. After flipping **patties**, add **buns** to the other side of the grill, cut-side down. Close lid and grill **buns** until toasted, 1 min.
6. Remove **buns** from the grill, then sprinkle **cheese** evenly over cut sides.
7. Carefully return **buns** to the grill. Close lid and grill until **cheese** is slightly melted, 1 min. (**TIP:** Keep an eye on buns so they don't burn!) (**NOTE:** The cheese will finish melting when patty melts are assembled.)



Make slaw and prep

3. Drain **pickles**, reserving **pickle juice**, then roughly chop.
4. Add **mayo**, **pickle juice** and **½ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then stir until **sugar** dissolves.
5. Add **coleslaw cabbage mix** and **pickles**, then toss to combine. Set aside.
6. Halve **buns**, then spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides.
7. Add **beef and pork mix**, **panko** and **garlic salt** to another large bowl. Season with **pepper**, then combine.
8. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

6. Stack **patties**, then **caramelized onions** on **bottom buns**. Close with **top buns**.
7. Using the back of a spatula, gently press down on **each patty melt** to help melt **cheese**.
8. Divide **patty melts**, **potato wedges** and **slaw** between plates.
9. Serve **ketchup** alongside for dipping.

Dinner Solved!