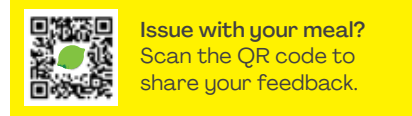




Grilled Beef Smash Burgers

with Grilled Onions and Creamy Pickle Slaw

Grill 30 Minutes



- Ground Beef
- Double Ground Beef
- Brioche Bun
- Yellow Onion
- Cheddar Cheese, shredded
- Dill Pickle, sliced
- Garlic Salt
- Red Cabbage, shredded
- Ranch Dressing
- Ketchup
- Mayonnaise
- Carrot, julienned

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!

HELLO DILL PICKLE
This crunchy classic packs a flavourful punch!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

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

Bust out

Baking sheet, medium bowl, measuring spoons, aluminum foil, spatula, large bowl, parchment paper, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Brioche Bun	2	4
Yellow Onion	56 g	113 g
Cheddar Cheese, shredded	¼ cup	½ cup
Dill Pickle, sliced	90 ml	90 ml
Garlic Salt	¾ tsp	1 ½ tsp
Red Cabbage, shredded	113 g	226 g
Ranch Dressing	4 tbsp	6 tbsp
Ketchup	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Carrot, julienned	56 g	113 g
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.



Issue with your meal?
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Prep

1. Roughly chop **half the pickles**.
2. Halve **buns**.
3. Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
4. Layer two 12x12-inch pieces of foil. Arrange **onions** on one side of the foil. Drizzle with **½ tbsp oil**. (**NOTE:** For 4 ppl, make 2 pouches, using ½ tbsp oil and 2 sheets of foil per pouch.) Season with **salt and pepper**, then toss to combine.
5. Fold foil in half over **onions** and pinch edges to seal **pouch**.



Grill onions and patties

6. Place **foil pouch with onions** on one side of the grill. Close lid and grill until tender, 10-13 min.
7. Meanwhile, add **patties** to the other side of the grill.
8. Reduce heat to medium, close lid and grill **patties** until golden-brown on grill side, 4-5 min.
9. Flip **patties**, then sprinkle **cheese** over top. Close lid and grill until **patties** are cooked through and **cheese** is melted, 4-5 min. **



Make pickle slaw

10. Add **ranch** and **mayo** to a large bowl. Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**, then whisk to combine.
11. Add **cabbage**, **carrots** and **chopped pickles** to the bowl. Toss to combine.
12. Place in the fridge.



Grill buns

13. When **patties** are almost done, add **buns** to the top shelf of the grill, cut-side down.
14. Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Form patties

15. Line a baking sheet with parchment paper.
16. Add **beef**, **½ tsp** (1 tsp) **garlic salt** and **¼ tsp** (½ tsp) **pepper** to a medium bowl, then combine.
17. Form **mixture** into **2 equal-sized balls** (4 balls for 4 ppl).
18. Place on the prepared baking sheet.
19. Using a spatula, flatten **balls** into ¼-inch-thick **patties**. Season with **salt**.

If you've opted for **double beef**, add an extra **¼ tsp** (½ tsp) **salt** to the **beef mixture**. (**TIP:** For 4 ppl, if you prefer a more tender meatball, add 2 eggs to the mixture!) Form into **four 5-inch-wide patties** (8 patties for 4 ppl).



Finish and serve

20. Spread **ketchup** over **bottom buns**. Stack **remaining pickles**, then **patties** and **grilled onions** on **bottom buns**. Close with **top buns**.
21. Divide **burgers** and **pickle slaw** between plates.

Dinner Solved!