



Grilled Drive-Thru Beef Burgers

with Wedge Fries

Grill

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Beef
- Ground Turkey
- Brioche Bun
- Cheddar Cheese, shredded
- Mayonnaise
- Ketchup
- Dill Pickle, sliced
- Spring Mix
- Russet Potato
- Southwest Spice Blend
- Panko Breadcrumbs

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to wedge fries!

Start here

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

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

Bust out

Baking sheet, medium bowl, measuring spoons, small bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 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
Southwest Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Cook wedge fries

- Cut **potatoes** into ½-inch-thick wedges.
- 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 **Southwest Spice Blend, salt** and **pepper**, then toss to coat.
- 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 middle of the oven, rotating sheets halfway.)



Grill patties

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



Make secret sauce

- Meanwhile, roughly chop **half the pickles**.
- Add **chopped pickles, ketchup** and **mayo** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Toast buns and melt cheese

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



Make patties

- Add **beef, panko, ¼ tsp (½ tsp) pepper** and **¼ tsp (½ tsp) salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.



Finish and serve

- Divide **wedge fries** between plates.
- Spread **some secret sauce** over **bottom buns**, then stack with **spring mix, remaining pickles** and **patties**.
- Close with **top buns**.
- Serve **remaining secret sauce** on the side for dipping.

Dinner Solved!