



# Grilled Homestyle Cheese Curd and Beef Burgers

with Creamy Cabbage-Apple Slaw

Grill

Spicy

30 Minutes



Ground Beef



Brioche Bun



Cheese Curds



Montreal Steak Spice



Beef Broth Concentrate



Coleslaw Cabbage Mix



Mayonnaise



Whole Grain Mustard



Gravy Spice Blend



Onion, sliced



Gala Apple

HELLO CHEESE CURDS

*Squeaky, chewy, salty and our new favourite burger topping!*

## Start here

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

### Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Medium bowl, measuring spoons, box grater, aluminum foil, medium pot, large bowl, measuring cups, whisk

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheese Curds	56 g	113 g
Montreal Steak Spice 🍷	1 ½ tsp	3 tsp
Beef Broth Concentrate	1	2
Coleslaw Cabbage Mix	170 g	340 g
Mayonnaise	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Onion, sliced	56 g	113 g
Gala Apple	1	2
Unsalted Butter*	1 tbsp	2 tbsp
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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## Prep and make slaw

Halve **buns**. Whisk together **mayo** and **half the mustard** in a large bowl. Using a grater, coarsely grate **apple** into the same bowl. Add **coleslaw cabbage mix**. Season with **salt** and **pepper**, then toss to combine.



## Grill patties and onions

Place **foil pouch with onions** on one side of the grill. Close lid and grill until **onions** are tender, 6-8 min. Add **patties** to the other side of the grill. Reduce heat to medium. Close lid and grill **patties**, flipping once, until cooked through, 3-4 min per side. \*\* Arrange **cheese curds** on top of **patties**. Close lid and grill until **cheese** melts slightly, 1-2 min. Transfer **patties** to a plate, then cover to keep warm.



## Prep patties and onions

Layer two 12x12-inch pieces of foil. **(NOTE: Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch).** Arrange **onions** on one side of the foil. Drizzle with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**, then toss to coat. Fold foil in half over **onions** and pinch edges to seal pouch. Set aside. Combine **beef** and **½ tsp Montreal Steak Spice** (dbl for 4 ppl) in a medium bowl. **(NOTE: Reference heat guide.) (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). Set aside.



## Toast buns

When **patties** are cooked, add **buns** to the grill, cut-side down. Close lid and grill until **buns** are golden, 1-2 min. **(TIP: Keep an eye on buns so they don't burn!)**



## Make gravy

Heat a medium pot over medium heat. When hot, add **½ tsp Montreal Steak Spice** and **1 tbsp butter** (dbl both for 4 ppl). Cook, stirring often, until **spices** are fragrant and **butter** is melted, 1-2 min. Sprinkle **Gravy Spice Blend** over top. Stir to combine, 1 min. Add **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** thickens slightly, 3-4 min. Remove the pot from heat, then cover to keep warm.



## Finish and serve

Carefully open **foil pouch with onions**. Add **remaining mustard**. Toss to coat **onions**. Divide **onions** between **bottom buns**, then top with **cheesy patties**. Pour **half the gravy** over top, then close with **top buns**. Divide **burgers** and **slaw** between plates. Serve **remaining gravy** on the side for dipping.

## Dinner Solved!