



Grilled Meatloaf Burgers

with Foil Pouch Potatoes and Green Onion Mayo

Grill 35 Minutes



Ground Beef and Pork Mix



Russet Potato



Brioche Bun



Spring Mix



Green Onion



Worcestershire Sauce



Ketchup



Brown Sugar



Italian Breadcrumbs



Mayonnaise



Crispy Shallots



Garlic Salt

HELLO GREEN ONION

Another common name for this allium is scallion!

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.

Bust out

Medium bowl, measuring spoons, aluminum foil, large bowl, 2 small bowls

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Spring Mix	28 g	56 g
Green Onion	2	4
Worcestershire Sauce	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Brown Sugar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Crispy Shallots	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Milk*	2 tbsp	4 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.

Contact

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1 Prep

- Thinly slice **green onions**, keeping white and green parts separate.
- Add **mayo** and **green onion greens** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the garlic salt**, **2 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then toss to combine.
- Combine **ketchup** and **brown sugar** in another small bowl. (**NOTE:** This is your glaze.)



4 Grill meatloaf patties

- When **potatoes** are halfway through grilling, add **patties** to the other side of the grill.
- Reduce heat to medium, close lid and grill **patties**, flipping once, until cooked through 4-5 min per side.**
- Spread **glaze** (from step 2) over tops of **patties**. Close lid and grill until **glaze** is warmed through, 1-2 min.



2 Grill potatoes

- Layer two 24x12-inch pieces of foil. (**NOTE:** For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.) (**TIP:** Lightly spray foil with oil to prevent sticking!)
- Arrange **potato mixture** on one side of the foil. Fold foil in half over **potato mixture** and pinch edges to seal pouch.
- Place **potato pouch** on one side of the grill. Close lid and grill, flipping once, until tender, 24-25 min.



5 Toast buns

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



3 Form patties

- Meanwhile, add **breadcrumbs**, **Worcestershire sauce**, **remaining green onions**, **remaining garlic salt** and **2 tbsp milk** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then stir until **milk** is absorbed.
- Crumble in **beef and pork mix**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



6 Finish and serve

- Carefully open **foil pouch**.
- Spread **some green onion mayo** onto **bottom buns**, then stack with **spring mix**, **crispy shallots** and **meatloaf patties**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **remaining green onion mayo** alongside for dipping.

Dinner Solved!