



Grilled Muffaletta-Style Burgers

with Mixed Greens Salad

Grill 30 Minutes



Ground Beef



Artisan Bun



Mixed Olives



Shallot



Italian Seasoning



Monterey Jack
Cheese, shredded



Spring Mix



Roma Tomato



Mini Cucumber



Balsamic Vinegar



Italian Breadcrumbs



Mayonnaise

HELLO MIXED OLIVES

This mix of kalamata and green olives is a fantastic flavour bomb!

Start here

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

Bust out

Medium bowl, measuring spoons, large bowl, small bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Mixed Olives	30 g	60 g
Shallot	50 g	100 g
Italian Seasoning	1 tbsp	1 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Spring Mix	56 g	113 g
Roma Tomato	160 g	320 g
Mini Cucumber	66 g	132 g
Balsamic Vinegar	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Mayonnaise	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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Prep

- Cut **tomatoes** into ¼-inch pieces.
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Drain, then finely chop **olives**.
- Peel, then cut **shallot** into ¼-inch pieces.



Grill patties and buns

- Add **patties** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-5 min per side.**
- When **patties** are almost done, halve **buns** and arrange them on the other side of the grill, cut-side down.
- Carefully top **patties** with **muffaletta spread** and **cheese**.
- Close lid and grill until **cheese** is melted and **buns** are warmed through, 2-3 min. (**TIP:** Keep an eye on buns so that they don't burn!)



Make muffaletta spread

- Add **shallots, olives, 1 tsp Italian Seasoning, 1 tbsp oil** (dbl both for 4 ppl) and **half the vinegar** to a small bowl.
- Season with **pepper**, then stir to combine.



Make salad

- Combine **remaining vinegar** and **½ tbsp oil** (dbl for 4 ppl) in a large bowl.
- Add **spring mix, cucumbers** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat.



Form patties

- Add **beef, remaining Italian Seasoning, breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. (**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).



Finish and serve

- Spread **mayo** on **toasted buns**.
- Place **cheesy muffaletta patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **salad** between plates.

Dinner Solved!