

# Grilled Onion Burger

with Secret Sauce and Grilled Potatoes

Grill 30 Minutes



Ground Beef



Brioche Bun



Russet Potato



Yellow Onion



Spring Mix



Dill Pickle, sliced



Mayonnaise



Ketchup



Garlic Salt



Dijon Mustard

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 grill to 400°F over medium heat.

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Russet Potato	460 g	920 g
Yellow Onion	113 g	226 g
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	180 ml
Mayonnaise	4 tbsp	8 tbsp
Ketchup	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Dijon Mustard	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Halve **buns**. Peel, then cut **onion** into ¼-inch pieces. Drain, then finely chop **2 tbsp pickles** (dbl for 4 ppl). Cut **potatoes** lengthwise, into ½-inch slices. Add **potatoes**, **½ tsp garlic salt** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then toss to coat. Combine **beef** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Form **mixture** into **2 equal-sized patties** (4 patties for 4 ppl). Lightly press a thumb print halfway into each **patty**. (**NOTE**: Don't push all the way through!)



## Make secret sauce

While **potatoes** and **onions** grill, add **mayo**, **ketchup**, **Dijon** and **chopped pickles** to a small bowl. Season with **pepper**, then stir to combine.



## Make foil pouch

Add **onions**, **remaining garlic salt**, **1 tbsp water**, **1 tbsp oil** and **½ tsp sugar** (dbl all for 4 ppl) to another medium bowl. Season with **salt** and **pepper**, then toss to coat. Layer two 12x12-inch pieces of foil. Arrange **onion mixture** on one side of foil. Fold foil in half over **onions** and pinch to seal pouch. (**NOTE**: Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)



## Grill patties and toast buns

When **veggies** have been grilling for 7-8 min, add **patties** to grill. (**TIP**: Don't overcrowd your grill! Grill patties once onions and potatoes are done if there isn't enough space on the grill.) Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.\*\* When **patties** are almost done, add **buns** to grill, cut-side down. Close lid and grill **buns** until warmed through, 2-3 min. (**NOTE**: Keep an eye on buns so that they don't burn!)



## Grill potatoes and onions

Add **potatoes** to one side of the grill. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min. Place **onions** on other side of grill and cook until tender, 14-16 min.



## Finish and serve

Carefully open foil pouch. Spread **some secret sauce** onto **buns**. Top **bottom buns** with **onions**, **patties**, **remaining pickles**, **spring mix** and **top buns**. Divide **burgers** and **potatoes** between plates. Serve **remaining secret sauce** on the side for dipping.

## Dinner Solved!