



# Grilled Sausage Burgers

with Smoky Aioli and Spiced Wedges

Grill 30 Minutes



Mild Italian Sausage, uncased



Artisan Bun



Monterey Jack Cheese, shredded



Seasoned Salt



Mayonnaise



Smoked Paprika-Garlic Blend



White Wine Vinegar



Spring Mix



Russet Potato



Roasted Red Peppers



Italian Breadcrumbs

## HELLO ITALIAN SAUSAGE

*This delicious pork sausage mix is seasoned with fennel!*

## 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 500°F over medium-high heat.

## Bust out

Baking sheet, medium bowl, medium non-stick pan, measuring spoons, small bowl

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Monterey Jack Cheese, shredded	½ cup	1 cup
Seasoned Salt	½ tbsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Roasted Red Peppers	170 ml	340 ml
Italian Breadcrumbs	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

Cut **potatoes** into ½-inch wedges. Drain, then finely chop **roasted red peppers**. Halve **buns**. Add **Italian sausage, roasted red peppers, breadcrumbs, half the Smoked Paprika-Garlic Blend** and **half the seasoned salt** to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)



## 4 Grill patties and toast buns

Add **patties** to the grill. Close lid and grill **patties**, flipping once, until cooked through, 3-4 min per side. **\*\*** When **patties** are almost done, sprinkle **cheese** over **patties**. Close lid and grill until **cheese** is melted, 1 min. Add **buns** to the other side of the grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**TIP:** Keep an eye on buns so that they don't burn!)



## 2 Roast 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 **remaining seasoned salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## 5 Got eggs? (optional)

While **patties** cook, heat a medium non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Crack **eggs** into pan. Season with **salt** and **pepper**. Close lid and pan-fry until egg whites have set, 2-3 min. **\*\*** (**NOTE:** The yolks will still be runny.) (**TIP:** If preferred, pan-fry eggs using 1 tbsp oil, instead of butter.) Serve **eggs** on top of **patties**.



## 3 Make smoky aioli

Meanwhile, add **remaining Smoked Paprika-Garlic Blend, mayo** and **vinegar** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## 6 Finish and serve

Spread **half the smoky aioli** on **buns**. Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**. Divide **burgers** and **wedges** between plates. Serve **remaining aioli** on the side for dipping.

## Dinner Solved!