



Hoisin-Glazed Beef Burger

with Sweet Potato Wedges and Spicy Mayo

Spicy 30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Beef



Beyond Meat®



Brioche Bun



Sweet Potato



Mini Cucumber



Green Onions



Mayonnaise



Hoisin Sauce



Spring Mix



Sriracha



Panko Breadcrumbs

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!



Start here

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Beyond Meat®	2	4
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Mini Cucumber	132 g	264 g
Green Onions	2	4
Mayonnaise	½ cup	1 cup
Hoisin Sauce	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
 Sriracha	2 tsp	4 tsp
Panko Breadcrumbs	¼ cup	½ cup
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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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway through.)



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then **patties**. Pan-fry until cooked through, 3-5 min per side.** (**TIP:** Don't overcrowd the pan; cook the patties in 2 batches if needed, using ½ tbsp oil per batch!) Carefully drain and discard excess fat. Remove pan from heat, then add **hoisin sauce** and flip **patties** to coat.

CUSTOM RECIPE

If you've opted to get **Beyond Meat®**, cook the patties in the same way the recipe instructs you to cook the **beef patties**.



Prep

While **sweet potatoes** roast, thinly slice **cucumbers**. Thinly slice **green onions**. Add **mayo** and **sriracha** to a small bowl. Season with **pepper**, then stir to combine.



Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Form patties

Add **beef**, **panko** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **2 equal-sized patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)



Finish and serve

When **sweet potatoes** are done, sprinkle with **half the green onions**, then gently toss to coat. Spread **some spicy mayo** onto **bottom buns**. Top **bottom buns** with **spring mix**, **cucumbers**, **patties**, **remaining green onions**, any **hoisin sauce** from the pan and **top buns**. Divide **burgers** and **sweet potatoes** between plates. Serve **remaining spicy mayo** on the side for dipping.

Dinner Solved!