



Homestyle Cheese Curd and Beef Burger

with Creamy Kale-Apple Slaw

Long Weekend Grill

30 Minutes



Ground Beef



Artisan Bun



Cheese Curds



Montreal Steak Spice



Beef Broth Concentrate



Kale Slaw Mix



Mayonnaise



Whole Grain Mustard



All-Purpose Flour



Onion, sliced



Gala Apple

HELLO CHEESE CURDS

Squeaky, chewy, salty and our new favourite burger topping!

Start here

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

Bust Out

Medium bowl, measuring spoons, box grater, aluminum foil, medium pot, large bowl, measuring cups, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Cheese Curds	56 g	113 g
Montreal Steak Spice	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Kale Slaw Mix	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
Gala Apple	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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 salad

Halve **buns**. Whisk together the **mayo** and **half the mustard** in a large bowl. Coarsely grate the **apple** into the bowl using a grater. Add **kale slaw**, then toss to combine. Season with **salt** and **pepper**.



Grill burgers and onions

Place foil pouch with **onions** on one side of grill. Cook until tender, 6-8 min. Add **patties** to the other side of the grill. Reduce heat to medium, close lid and grill **patties**, until cooked through, 3-4 min per side.** Divide the **cheese curds** on top of **patties**. Close grill, and cook, until **cheese** melts slightly, 1-2 min. Transfer to a plate and cover to keep warm.



Prep burgers and onions

Layer two 12x12-inch pieces of foil. Add **onions** on one side of foil with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**, then toss to coat. Fold foil in half over **onions** and pinch edges to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.) Set aside. Combine **beef** and **½ tbsp Montreal Steak Spice** (dbl for 4 ppl) in a medium bowl. Form **mixture** into **two** 4-inch wide **patties** (four patties for 4 ppl). Set aside.



Toast buns

When the **patties** are finished cooking, add **buns** to grill, cut-side down. Close lid and grill until **buns** are golden, 1-2 min.



Make gravy

Heat a medium pot over medium heat. When hot, add **remaining Montreal Steak Spice** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until fragrant and **butter** melts, 1-2 min. Sprinkle over **flour**. Stir to coat, 1 min. Add **broth concentrate** and **¾ cups water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** is slightly thickened, 3-4 min. Remove from heat and cover to keep warm.



Finish and serve

Carefully open foil pouch with **onions**. Add **remaining mustard** and toss to combine. Divide **onions** between **bottom buns**, then top with **cheesy patties**. Pour over **half the gravy** and finish with the **top bun**. Divide the **burgers** and **slaw** between plates. Serve **remaining gravy** on the side, for dipping!

Dinner Solved!