



# Loaded Bunless Beef Burger with Arugula and Spinach

Carb Smart

30 Minutes



Ground Beef



Panko Breadcrumbs



Arugula and Spinach Mix



Roma Tomato



Avocado



Mayonnaise



Dijon Mustard



Dill Pickle, sliced



Cheddar Cheese, shredded



White Wine Vinegar



Crispy Shallots



Worcestershire Sauce



Red Onion

HELLO DIJON MUSTARD

*A style of prepared mustard from, you guessed it, Dijon, France!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, measuring spoons, large bowl, small bowl, large non-stick pan, whisk

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Roma Tomato	80 g	160 g
Avocado	1	2
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Cheddar Cheese, shredded	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Crispy Shallots	28 g	56 g
Worcestershire Sauce	1 tbsp	2 tbsp
Red Onion	56 g	113 g
Sugar*	¼ tsp	½ 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.*

*Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.*

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## Prep

Thinly slice **tomato**. Peel, and cut **half the onion** into ¼-inch rounds (whole onion for 4 ppl). Separate the **onion rounds** into rings. Peel, pit, then cut **avocado** into ½-inch slices. Stir together **mayo** and **Dijon** in a small bowl. Set aside.



## Make salad

While the **patties** cook, whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add the **arugula** and **spinach mix**, then toss to coat.



## Make patties

Combine **beef**, **panko**, **Worcestershire**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP**: If you prefer a firmer patty, add an egg to the mixture.) Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



## Finish and serve

Divide the **salad** between plates. Top with **tomatoes**, **onion rings**, **patties**, **avocado slices**, **pickles** and **crispy shallots**. Dollop the **dijonnaise** over top.

## Dinner Solved!



## Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side.\*\* When the **patties** are almost cooked through, top with **cheese**. Cover and cook until **cheese** melts, 1 min.