



MUSTARD SMASH BURGERS

with German-Style Potato Salad

FAMILY



HELLO MUSTARD

Adding mustard to the burger helps create the perfect crust

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 912



Ground Beef



Burger Bun



Dijon Mustard



Roma Tomato



Baby Red Potatoes



Onion, sliced



Mayonnaise



Chives



Cheddar Cheese, shredded

BUST OUT

- Large Non-Stick Pan
- Measuring Cups
- Large Pot
- Small Bowl
- Measuring Spoons
- Sugar (1 tsp)
- Medium Bowl
- Salt and Pepper
- Strainer
- Olive or Canola oil

INGREDIENTS

4-person

- Ground Beef 500 g
- Burger Bun 1,2,3 4
- Dijon Mustard 6,9 4 tbsp
- Roma Tomato 160 g
- Baby Red Potatoes 680 g
- Onion, sliced 227 g
- Mayonnaise 3,9 4 tbsp
- Chives 20 g
- Cheddar Cheese, shredded 2 ½ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your broiler to **low** (to toast the buns). Pressing down gently on your burgers with a spatula, while cooking, will help form the perfect burger crust!



1 PREP Wash and dry all produce.* Cut the **potatoes** in half (or into quarters if they are larger). In a large pot, combine the **potatoes** with **5 cups water** and **2 tsp salt**. Bring to a boil, uncovered, over high heat. Once boiling, reduce the heat to medium. Cook, uncovered, until the **potatoes** are fork tender, 10-12 min.



4 MAKE POTATO SALAD When the **onions** are done, remove the pan from the heat. Transfer the **onions** to a small bowl. Set aside. Carefully wipe the same pan clean. When the **potatoes** are tender, drain and return them to the same pot. Add the **mayo, chives, diced tomato** and **2 tbsp mustard**. Stir gently to coat the **potatoes**. Season with **salt** and **pepper**. Set aside.



2 CARMELIZE ONIONS Meanwhile, heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **onions**. Cook stirring often, until slightly softened, 2-3 min. Add **1 tsp sugar** and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden-brown, 7-8 min.



5 COOK BURGERS Heat same pan over medium-high heat. When the pan is hot, add the **patties** to the dry pan. Using back of a spatula, gently press down each **pattie**. Cook, until bottoms are golden-brown, 3-4 min. Add **1 ½ tsp mustard** on top side of each **pattie**. Flip **patties** and cook, until golden and cooked through, 3-4 min. (**TIP:** Cook to a min internal temp. of 71°C/160°F.**)



3 FORM BURGERS Meanwhile, cut **1 tomato** into ¼ inch slices. Cut the **remaining tomato** in ¼ inch cubes. Finely chop **chives**. In a medium bowl, combine the **beef** with **½ tsp salt** and **½ tsp pepper**. Form mixture into **four** 4-inch wide **burger patties**.



6 FINISH AND SERVE Split **buns** in half. Arrange on a baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**. Toast **buns** in the middle of the oven, until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on the buns so they don't burn!) Divide **onions** and **sliced tomatoes** between **burger buns**. Top each with a **pattie**. Divide **burgers** and **potato salad** between plates.

BRIGHT!

Chopped tomato adds brightness to this classic potato salad!