



Peanut Butter Burger

with Crispy Bacon and Oven Fries

PRONTO 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Bacon Strips



Artisan Bun



Peanut Butter



Russet Potato



Spring Mix



Garlic Salt



Roma Tomato



Garlic



Red Onion

HELLO PEANUT BUTTER

Melty peanut butter is the burger condiment you didn't know you were missing.

START HERE

- Before starting, wash and dry all produce. Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium-high heat.

Bust Out

Baking Sheet, Medium Bowl, Measuring Spoons, Parchment Paper, Large Non-Stick Pan, Paper Towels, Slotted Spoon

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Artisan Bun	2	4
Peanut Butter	1 ½ tbsp	3 tbsp
Russet Potato	460 g	920 g
Spring Mix	56 g	56 g
Garlic Salt	1 ½ tsp	3 tsp
Roma Tomato	80 g	160 g
Garlic	3 g	6 g
Red Onion	113 g	113 g
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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1. BAKE FRIES

Cut the **potatoes** into ¼-inch thick **matchstick fries**. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 20-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets, bake in the top and bottom of oven, rotating halfway through cooking.)



4. GRILL BURGERS

Add **burgers** to grill. Reduce heat to medium, close lid and grill **burgers**, until cooked through, flipping once, 3-4 min per side. **



2. MAKE BURGERS

While the **fries** bake, peel, halve, then thinly slice **red onion** into ¼-inch rounds. Slice **tomato** into ¼-inch rounds. Peel, then mince the **garlic**. Combine **beef, garlic** and **remaining garlic salt** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide patties**. (**NOTE:** 4 patties for 4 ppl.)



5. TOAST BUNS

When **burgers** are almost done, add **bun halves** to other side of grill, cut side-down. Close lid and grill **buns** until warmed through, 2-3 min.



3. COOK BACON

Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, turning occasionally, until crispy, 5-7 min. ** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.



6. FINISH AND SERVE

Spread **peanut butter** over the **bottom buns**. Top with the **burger, bacon, spring mix, onion slices, tomatoes** and **top bun**. Serve **fries** on the side.

Dinner Solved!