



Prime Rib Cheeseburger

with Grilled Onion Jam and Herby Garlic Hash

Grill 30 Minutes



Prime Rib Burger Patty



Artisan Bun



Cheese Curds



Red Onion



Balsamic Glaze



Thyme



Garlic



Russet Potato



Sweet Bell Pepper



Spring Mix



Italian Seasoning



Ketchup

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 500°F over medium-high heat.

Bust out

Medium bowl, measuring spoons, aluminum foil

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	340 g	680 g
Artisan Bun	2	4
Cheese Curds	56 g	113 g
Red Onion	113 g	226 g
Balsamic Glaze	2 tbsp	4 tbsp
Thyme	7 g	14 g
Garlic	6 g	12 g
Russet Potato	460 g	920 g
Sweet Bell Pepper	160 g	320 g
Spring Mix	28 g	56 g
Italian Seasoning	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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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Prep

Peel, then cut **onion** into ¼-inch pieces. Peel, then mince or grate **garlic**. Cut **potatoes** into ½-inch pieces. Core, then cut **pepper** into ½-inch pieces. Strip **thyme leaves** from the stem, then finely chop. Halve **buns**.



Grill pouches

Place **onion** and **hash pouches** on one side of grill, close lid and grill, until tender, 18-20 min.



Prep onion jam

Layer two 12x12-inch pieces of foil. Arrange **half the onions, thyme, 2 tbsp water** and **1 tbsp butter** (dbl both for 4 ppl) on one side of the foil. Drizzle with **balsamic glaze** and season with **salt** and **pepper**. Fold foil in half over **onions** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)



Grill patties

Add **patties** to grill. Close lid and grill until cooked through, flipping once, 3-4 min per side.** When **patties** are almost done, carefully top with **cheese curds**. Add **buns** to the grill, cut-side down. Close lid and grill, until **cheese** is melted and **buns** are warmed through, 2-3 min.



Prep herby garlic hash

Add **potatoes, peppers, garlic, remaining onions, Italian Seasoning, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to combine. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of the foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)



Finish and serve

Divide **bottom buns** and **herby garlic hash** between plates. Top each **bottom bun** with **spring mix, patties, onion jam** and **top bun**. Serve **ketchup** on the side for dipping.

Dinner Solved!