



Reuben-Inspired Burgers

with Potato Wedges and Secret Sauce

35 Minutes



Ground Beef



Russet Potato



Artisan Bun



Italian Breadcrumbs



Coleslaw Cabbage Mix



Dill Pickle, sliced



White Cheddar Cheese, shredded



Ketchup



Mayonnaise



Garlic Salt



Red Wine Vinegar

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

Baking sheet, medium bowl, measuring spoons, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Artisan Bun	2	4
Italian Breadcrumbs	¼ cup	½ cup
Coleslaw Cabbage Mix	170 g	340 g
Dill Pickle, sliced	90 ml	180 ml
White Cheddar Cheese, shredded	½ cup	1 cup
Ketchup	2 tbsp	4 tbsp
Mayonnaise	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 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 the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes, half the garlic salt** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Form and cook patties

Meanwhile, add **beef, breadcrumbs** and **remaining garlic salt** to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine. Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). When **DIY sauerkraut** is done, reheat the same pan over medium. When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 5-6 min per side. **** Sprinkle cheese** over top. Cover, then set aside off heat.



Make secret sauce

Meanwhile, drain **pickles** over a small bowl, reserving **brine**. Very finely chop **2 tbsp pickles** (dbl for 4 ppl). Pat **remaining pickle slices** dry with paper towels. Add **mayo, ketchup** and **chopped pickles** to another small bowl. Season with **pepper**, then stir to combine.



Toast buns

Halve **buns**. Spread **2 tbsp softened butter** (dbl for 4 ppl) onto cut sides. Arrange **buns** directly on the **top rack** of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Make DIY sauerkraut

Heat a large non-stick pan over medium-high heat. When hot, add **coleslaw cabbage mix, reserved pickle brine, vinegar, 3 tbsp water** and **½ tsp sugar** (dbl both for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **coleslaw cabbage mix** softens and **liquid** is absorbed, 2-3 min. Remove the pan from heat. Transfer **DIY sauerkraut** to a plate. Place in the fridge to cool. Carefully wipe the pan clean.



Finish and serve

Spread **some secret sauce** onto **buns**. Stack **pickle slices, patties** and **DIY sauerkraut** on **bottom buns**. Close with **top buns**. Divide **burgers** and **potato wedges** between plates. Serve **remaining secret sauce** on the side for dipping.

Dinner Solved!