



# Smash Burgers

with Tangy Mayo and German-Style Potato Salad

Family Friendly 35 Minutes



Ground Beef



Artisan Bun



Dijon Mustard



Dill Pickle, sliced



Red Potato



Onion, sliced



Mayonnaise



Parsley



Cheddar Cheese, shredded



Panko Breadcrumbs



Ketchup

HELLO DIJON MUSTARD

*Is our little secret to enhancing flavour in these smashed burgers*

## Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust Out

Baking sheet, medium bowl, measuring spoons, strainer, spatula, small bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Dijon Mustard	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Red Potato	360 g	720 g
Onion, sliced	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Parsley	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Ketchup	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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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## Cook potatoes

Quarter **potatoes**. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



## Cook patties

Heat the same pan (from step 2) over medium-high heat. When hot, add **patties** to the dry pan. Using the back of a spatula, gently press down **each patty**. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and cook, until the other side is golden-brown and **patties** are cooked through, 3-4 min.\*\*



## Caramelize onions

While **potatoes** cook, heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then onions. Cook, stirring often, until slightly softened, 3-4 min. Add **½ tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min. When **onions** are dark golden-brown, remove pan from heat. Transfer **onions** to a small bowl, then set aside. Carefully wipe pan clean.



## Make mayo and potato salad

While **patties** cook, stir together **half the pickles, ketchup** and **1 tbsp mayo** (dbl for 4ppl) in another small bowl. Set aside. (**NOTE:** This is your tangy mayo!) When **potatoes** are fork-tender, drain and return to the same pot, off heat. Add **parsley, pickle juice, remaining pickles, remaining mayo** and **remaining mustard**. Season with **pepper** and gently stir to coat.



## Prep and form patties

While **onions** cook, cut **pickles** into ¼-inch pieces, reserving **pickle juice**. Roughly chop **parsley**. Combine **beef** with **panko, half the mustard, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**NOTE:** If you have eggs and desire a firmer patty, add 1 egg to the beef mixture.) Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Set aside.



## Finish and serve

Halve **buns** and arrange them cut-side up on a baking sheet. 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!) Spread **tangy mayo** on **top buns**. Top **each bottom bun** with **onions**, then a **patty** and **top bun**. Divide **burgers** and **potato salad** between plates.

## Dinner Solved!