



Smash Burgers

with Tangy Mayo and German-Style Potato Salad

Family Friendly 35 Minutes



Ground Beef



Brioche Bun



Dijon Mustard



Dill Pickle, sliced



Red Potato



Onion, sliced



Mayonnaise



Parsley



Cheddar Cheese, shredded



Panko Breadcrumbs



Ketchup

HELLO DIJON MUSTARD

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, 2 small bowls, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche 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 74°C/165°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

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in a large pot (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**. Pan-fry until golden-brown and cooked through, 3-4 min per side.**



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. Remove pan from heat. Transfer **onions** to a small bowl, then set aside. Carefully wipe pan clean.



Make tangy mayo and potato salad

While **patties** cook, cut **pickles** into ¼-inch pieces, reserving the **pickle juice**. Roughly chop **parsley**. Stir together **half the pickles**, **ketchup** and **1 tbsp mayo** (dbl for 4 ppl) in another small bowl. (**NOTE:** This is your tangy mayo!) When **potatoes** are fork-tender, drain and return them to the same pot, off heat. Add **parsley**, **pickle juice**, **remaining pickles**, **remaining mayo** and **remaining Dijon**. Season with **pepper**, then gently stir to coat.



Form patties

While **onions** cook, combine **beef**, **panko**, **half the Dijon**, **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** (4 patties for 4 ppl).



Finish and serve

Halve **buns**, then arrange them 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!) Spread **tangy mayo** on **top buns**. Top **bottom buns** with **patties**, **onions** and **top buns**. Divide **burgers** and **potato salad** between plates.

Dinner Solved!