



Smoky Beef Cheeseburgers


with Potato Wedges and Caramelized Onions

Family Friendly 25-35 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



 	 
Ground Turkey 250 g 500 g	Beyond Meat® 2 4
	
Ground Beef 250 g 500 g	Yellow Potato 350 g 700 g
	
BBQ Sauce 4 tbsp 8 tbsp	Artisan Bun 2 4
	
Red Onion 1 2	Spring Mix 28 g 56 g
	
Smoked Paprika-Garlic Blend 1 tbsp 2 tbsp	Cheddar Cheese, shredded ¼ cup ½ cup
	
Mayonnaise 4 tbsp 8 tbsp	Balsamic Vinegar 2 tsp 4 tsp
	
Italian Breadcrumbs 2 tbsp 4 tbsp	

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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Balsamic Vinegar Guide for Step 2:**
 - Mild: 1 tsp (2 tsp)
 - Medium: 2 tsp (4 tsp)
 - Extra: 1 tbsp (2 tbsp)

- Peel **potatoes**, if desired, then cut into ½-inch wedges.
- Add **potatoes**, **half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 22-24 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



Make BBQ mayo

- Meanwhile, add **mayo** and **BBQ sauce** to a small bowl.
- Season with **pepper**, then stir to combine.

2



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 6-8 min. Stir in **2 tsp** (4 **tsp**) **vinegar**. (**NOTE:** Reference balsamic vinegar guide.)
- Transfer **onions** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

5



Toast buns and melt cheese

- Arrange **buns** on the other side of the baking sheet with **patties**, cut-sides up. (**NOTE:** For 4 ppl, use another unlined baking sheet.)
- Toast in the **top** of the oven until **buns** are golden-brown and **cheese** is melted, 3-4 min. (**NOTE:** For 4 ppl, toast in batches.) (**TIP:** Keep an eye on buns so they don't burn!)

3



Form and cook patties

Swap | Ground Turkey

Swap | Beyond Meat®

- Add **beef**, **breadcrumbs**, **remaining Smoked Paprika-Garlic Blend** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- Heat the same pan over medium. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Remove the pan from heat, then transfer **patties** to one side of another unlined baking sheet.
- Sprinkle **cheese** evenly over **patties**. Set aside.

6



Finish and serve

- Spread **some BBQ mayo** onto **top buns**.
- Divide **caramelized onions** between **bottom buns**, then stack with **spring mix** and **patties**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining BBQ mayo** on the side for dipping.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Form and cook patties

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.**

3 | Form and cook patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Season **patties** with **remaining Smoked Paprika-Garlic Blend** and ¼ **tsp** (½ **tsp**) **salt**. Save **breadcrumbs** for another use. Cook and plate it the same way the recipe instructs you to cook and plate the **beef patties**.**

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.