



Spanish-Inspired Burger

with 'Patatas Bravas' and Romesco Aioli

Global Burger

40 Minutes



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Ground Beef



Brioche Bun



Sous Vide Potatoes



Spring Mix



Garlic, cloves



Parsley



White Cheddar Cheese, shredded



Roasted Red Peppers



Sun-Dried Tomato Pesto



Mayonnaise



Smoked Paprika-Garlic Blend



Italian Breadcrumbs



Red Wine Vinegar

HELLO ROASTED RED PEPPERS

Mildly smoky and slightly sweet, these peppers are a levelled-up version of a raw pepper!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Extra: 1 ½ tsp

Bust out

2 Baking sheets, medium bowl, large bowl, parchment paper, small bowl, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Sous Vide Potatoes	280 g	560 g
Spring Mix	56 g	113 g
Garlic, cloves	2	4
Parsley	7 g	14 g
White Cheddar Cheese, shredded	½ cup	1 cup
Roasted Red Peppers	170 ml	340 ml
Sun-Dried Tomato Pesto	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-Garlic Blend	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ 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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Prep veggies

- Finely chop **parsley**.
- Peel, then mince or grate **garlic**.
- Drain **roasted red peppers**. Cut **half the peppers** into ¼ inch slices. Finely chop **remaining peppers**.
- Drain **potatoes**, then pat dry with paper towels.



Make romesco aioli and salad dressing

- Meanwhile, add **mayo, sun-dried tomato pesto, parsley, chopped peppers, half the vinegar** and **1 tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your romesco aioli.)
- Add **remaining vinegar, ¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your salad dressing.)



Roast potatoes

- Add **potatoes, half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Toss to coat.
- Roast **potatoes** in the **middle** of the oven, tossing halfway through, until golden-brown and crispy, 15-17 min.



Toast buns

- Halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Form and cook patties

- Add **beef, breadcrumbs, remaining Smoked Paprika-Garlic Blend** and **¼ tsp salt** (dbl for 4 ppl) 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).
- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry one side until golden, 4-5 min.
- Flip **patties**, then top with **cheese**. Cover and cook until **cheese** is melted and **patties** are cooked through, 4-5 min. ****** Remove from heat.



Finish and serve

- Add **spring mix** to the bowl with **salad dressing**. Toss to coat.
- Spread **1 tbsp romesco aioli** over **each top bun**.
- Stack **patties, remaining peppers** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **burgers, potatoes**, and **remaining salad** between plates.
- Serve **remaining romesco aioli** alongside for dipping.

Dinner Solved!