



Steak Spiced Burgers

with Disco Fries

35 Minutes



Ground Beef



Artisan Bun



Montreal Steak Spice



Dill Pickle, sliced



Russet Potato



Beef Broth Concentrate



Panko Breadcrumbs



Garlic Puree



All-Purpose Flour



Spring Mix



Mayonnaise



Dijon Mustard



Mozzarella Cheese, shredded

HELLO DISCO FRIES

The New Jersey diner twist on poutine!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Montreal Steak Spice	½ tbsp	1 tbsp
Dill Pickle, sliced	90 ml	180 ml
Russet Potato	460 g	920 g
Beef Broth Concentrate	1	2
Panko Breadcrumbs	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
All-Purpose Flour	½ tbsp	1 tbsp
Spring Mix	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Bake fries

Cut **potatoes** into ¼-inch matchstick fries. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt**. Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 30-32 min.



Make gravy

Return the same pan to medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic puree** and **½ tsp Montreal Steak Spice** (dbl for 4 ppl). Cook, stirring often, until fragrant and **butter** melts, 1-2 min. Sprinkle over **½ tbsp flour** (dbl for 4 ppl). Stir to combine, 1 min. Add **broth concentrate** and **¾ cups water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** thickens slightly, 3-4 min.



Make burgers and sauce

While **fries** bake, combine **beef, panko, half the Dijon** and **1 tsp Montreal Steak Spice** (dbl for 4 ppl) in a medium bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Stir together **mayo** and **remaining Dijon** in a small bowl. Season with **salt** and **pepper**. Set aside



Toast buns

While **gravy** cooks, halve **buns**. Arrange on another baking sheet, cut-side up. Toast **buns** in **top** of oven until golden brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook burgers

Heat a large non-stick pan over medium-high heat. When hot, add **patties** to the dry pan. Using back of a spatula, gently press down on **each patty**. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and continue cooking, until golden-brown and cooked through, 3-4 min. ** Transfer **patties** to a plate. Cover with foil to keep warm.



Finish and serve

Spread **mayo sauce** over **bottom buns**. Top with **spring mix, patties**, as many **pickles** as you'd like and **top buns**. Divide **burgers** and **fries** between plates. Sprinkle **cheese** over **fries** and spoon **gravy** over top.

Dinner Solved!