



# Steak-Spiced Burgers

with Disco Fries

35 Minutes



Ground Beef



Brioche Bun



Montreal Steak Spice



Dill Pickle, sliced



Russet Potato



Beef Broth Concentrate



Panko Breadcrumbs



Garlic, cloves



All-Purpose Flour



Baby Spinach



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

Baking sheet, medium bowl, measuring spoons, aluminum foil, spatula, parchment paper, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche 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, cloves	1	2
All-Purpose Flour	½ tbsp	1 tbsp
Baby Spinach	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
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 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.*

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### Bake fries

Cut **potatoes** into ¼-inch matchstick fries. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt**, then toss to coat. 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** and **½ tsp Montreal Steak Spice** (dbl for 4 ppl). Cook, stirring often, until **spices** are fragrant and **butter** melts, 1-2 min. Sprinkle over **half the flour** (use all for 4 ppl). Cook, stirring often, until combined, 1 min. Add **broth concentrate** and **¾ cups water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** thickens slightly, 3-4 min.



### Make patties and Dijon mayo

While **fries** bake, peel, then mince or grate **garlic**. 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 patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Stir together **mayo, remaining Dijon, salt** and **pepper** in a small bowl. Set aside.



### Toast buns

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



### Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **patties** to the dry pan. Using the 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 and cover with foil to keep warm.



### Finish and serve

Spread **Dijon mayo** onto **bottom buns**. Stack **baby spinach, patties** and **pickles**, to taste, on **bottom buns**. Close with **top buns**. Divide **burgers** and **fries** between plates. Sprinkle **cheese** over **fries** and spoon **gravy** over top.

## Dinner Solved!