



# Steak-Spiced Burgers

with Disco Fries

35 Minutes



Ground Beef



Artisan Bun



Montreal Steak Spice



Russet Potato



Panko Breadcrumbs



Gravy Spice Blend



Baby Spinach



Mayonnaise



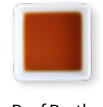
Dijon Mustard



Dill Pickle, sliced



White Cheddar  
Cheese, shredded



Beef Broth  
Concentrate



Garlic Puree

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, measuring spoons, aluminum foil, parchment paper, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Montreal Steak Spice	½ tbsp	1 tbsp
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Gravy Spice Blend	2 tbsp	4 tbsp
Baby Spinach	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Dill Pickle, sliced	90 ml	90 ml
White Cheddar Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Garlic Puree	1 tbsp	2 tbsp
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 tender and 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 **½ tsp Montreal Steak Spice** (dbl for 4 ppl). Cook, stirring often, until **spices** are fragrant and **butter** is melted, 1 min.
- Sprinkle **Gravy Spice Blend** into the pan. Cook, whisking often, until combined, 1 min.
- Add **1 cup water** (dbl for 4 ppl), **broth concentrate** and **remaining garlic puree**. Bring to a simmer.
- Once simmering, cook, whisking occasionally, until **gravy** thickens slightly, 2-3min.



## Make patties and Dijon mayo

- Meanwhile, combine **beef**, **panko**, **half the garlic puree**, **half the Dijon** and **1 tsp Montreal Steak Spice** (dbl for 4 ppl) in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Add **mayo** and **remaining Dijon** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast 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. 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, then cover with foil to keep warm.



## Finish and serve

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

## Dinner Solved!