



Steakhouse Cheeseburgers

with Mushroom Gravy and Spiced Potato Wedges

Spicy 35 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Beef
- Lean Ground Bison
- Mushrooms
- Russet Potato
- Montreal Steak Spice
- Whole Grain Mustard
- Artisan Bun
- Mayonnaise
- Beef Broth Concentrate
- All-Purpose Flour
- Baby Spinach
- Aged White Cheddar Cheese, shredded

HELLO SAUCY

Spoon extra mushroom gravy over the potato wedges!



Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Lean Ground Bison	250 g	500 g
Mushrooms	113 g	227 g
Russet Potato	460 g	920 g
Montreal Steak Spice 	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Artisan Bun	2	4
Mayonnaise	¼ cup	½ cup
Beef Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Aged White Cheddar Cheese, shredded	½ cup	1 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 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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1 Prep and roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the Montreal Steak Spice**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 25-28 min.



2 Prep and make zesty mayo

While **potatoes** roast, roughly chop **mushrooms** into ½-inch pieces. Combine **mayo** and **mustard** in a small bowl. Set aside. Halve **buns**, then arrange them on one side of another unlined baking sheet, cut-side up. (**NOTE:** For 4 ppl, use the entire baking sheet.) Set aside.



3 Form and cook patties

Combine **beef** and **remaining Montreal Steak Spice** in a medium bowl. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side. ****** Remove the pan from the heat, then transfer **patties** to the other side of the baking sheet with **buns**. (**NOTE:** For 4 ppl, transfer patties to another unlined baking sheet.) Set aside. Carefully discard fat from the pan.



CUSTOM RECIPE

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



4 Make mushroom gravy

Heat the same pan over medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Reduce heat to medium, then sprinkle **flour** over **mushrooms**. Cook, stirring often, until coated, 1-2 min. Add **½ cup water** (dbl for 4 ppl) and **broth concentrate** to the pan. Cook, stirring often, until **gravy** thickens, 2-3 min. Season with **salt and pepper**.



5 Toast buns and patties

While **mushroom gravy** cooks, sprinkle **cheese** over **patties**. Toast **buns** and **patties** in the **top** of the oven, until **cheese** melts and **buns** are golden. (**TIP:** Keep your eye on buns so they don't burn!) (**NOTE:** For 4 ppl, toast buns first, then patties.)



6 Finish and serve

Spread **half the zesty mayo** on **bottom buns**, then stack with **spinach**, **patties** and **some mushroom gravy**. Close with **top buns**. Divide **burgers** and **potato wedges** between plates. Spoon **remaining mushroom gravy** over **potato wedges**. Serve **remaining zesty mayo** on the side for dipping.

Dinner Solved!