



# Steakhouse Cheeseburger

with Mushroom Gravy & Montreal Steak-spiced Potato Wedges

**PRONTO** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Cremini Mushrooms



Russet Potato



Montreal Spice Blend



Whole Grain Mustard



Artisan Bun



Mayonnaise



Beef Broth Concentrate



All-Purpose Flour



Spring Mix



Mozzarella 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, Large Non-Stick Pan, Medium Bowl, Small Bowl, Measuring Cups, Measuring Spoons

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Cremini Mushrooms	227 g	454 g
Russet Potato	460 g	920 g
Montreal Spice Blend	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
Spring Mix	28 g	56 g
Mozzarella Cheese, shredded	¼ cup	½ cup
Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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.*

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## 1. PREP & ROAST POTATOES

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **1 tsp steak spice** and **1 tbsp oil** (dbl both for 4 ppl) on a baking sheet. Bake in the **middle** of the oven, until golden-brown, 25-28 min.



## 4. MAKE SAUCY MUSHROOMS

Heat same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Sprinkle **flour** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1-2 min. Add **½ cup water** (dbl for 4ppl) and **broth concentrate(s)** to the pan with **mushrooms**. Cook, stirring often, until **sauce** thickens, 2-3 min. Season with **remaining steak spice**.



## 2. PREP & MAKE ZESTY MAYO

Roughly chop **mushrooms**. In a small bowl, combine **mayo** with **mustard**. Set aside.



## 5. TOAST BUNS

While **saucy mushrooms** cook, cut **each bun** in half then arrange on other side of baking sheet with **patties**, cut-side up. (**NOTE:** for 4 ppl, toast buns first, then set aside.) Toast **buns** and **patties** in the **top** of the oven until the **cheese** melts, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



## 3. FORM & COOK BURGERS

In a medium bowl, combine **beef** and **1 tsp steak spice** (dbl for 4ppl). Form **mixture** into **two 5-inch wide patties** (4 patties for 4 people). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side. **\*\*** Remove pan from the heat then transfer **patties** to one side of another baking sheet (for 4 ppl, transfer patties to a large plate). Sprinkle **patties** with **cheese**. Set aside.



## 6. FINISH & SERVE

Spread **half the zesty mayo** on **bottom buns**, then top with **spring mix**, **burgers** and some **mushroom gravy**. Finish with **top buns**. Divide **burgers** and **potato wedges** between plates. Spoon **remaining mushroom gravy** over **potato wedges** and serve with **remaining zesty mayo**, for dipping.

# Dinner Solved!