



# Steakhouse Cheeseburgers

with Mushroom Gravy and Spiced Potato Wedges

Spicy

35 Minutes



Ground Beef



Mushrooms



Russet Potato



Brioche Bun



Baby Spinach



Montreal Steak Spice



White Cheddar  
Cheese, shredded



Whole Grain Mustard



Mayonnaise



Gravy Spice Blend



Beef Broth  
Concentrate

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

## 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, parchment paper

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mushrooms	113 g	227 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Baby Spinach	28 g	56 g
Montreal Steak Spice 🍖	1 tbsp	2 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Whole Grain Mustard	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
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.*

## Contact

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## Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined 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.



## Make mushroom gravy

- Carefully discard fat from the pan.
- 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 **Gravy Spice Blend** over **mushrooms**. Cook, stirring often, until coated, 30 sec.
- Add **¾ 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**, to taste.



## Prep and make zesty mayo

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



## Toast buns and patties

- Meanwhile, sprinkle **cheese** over **patties**.
- Toast **patties** and **buns** in the **top** of the oven until **cheese** melts and **buns** are golden, 3-4 min. (**NOTE:** For 4 ppl, toast buns first, then patties.) (**TIP:** Keep your eye on buns so they don't burn!)



## Form and cook patties

- Combine **beef** and **remaining Montreal Steak Spice** in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) 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.)



## 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!