

# Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

Quick

25 Minutes



## CUSTOM RECIPE

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



Ground Beef



Bacon



Brioche Bun



Yellow Potato



Mushrooms



Dill-Garlic Spice Blend



Cream



Italian Breadcrumbs



Beef Broth Concentrate



Worcestershire Sauce



Baby Spinach



Mayonnaise

## HELLO WORCESTERSHIRE SAUCE

*This condiment adds a savoury 'je ne sais quoi' to burger patties!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon	100 g	200 g
Brioche Bun	2	4
Yellow Potato	350 g	700 g
Mushrooms	113 g	227 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Cream	56 ml	113 ml
Italian Breadcrumbs	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Worcestershire Sauce	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook beef and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

## 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 coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

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### Prep and cook saucy mushrooms

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min.
- Reduce heat to medium, then add **cream**, **broth concentrate** and **¼ cup water** (½ cup for 4 ppl). Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

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### Form patties

- Add **beef**, **Worcestershire sauce**, **breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

If you've opted to add **bacon**, cut **bacon strips** in half crosswise. Arrange **bacon strips** in single layer on a parchment-lined baking sheet. Roast **bacon** in the **top** of the oven until crispy and cooked through, 8-12 min. \*\* Using tongs, transfer **bacon** to paper towel-lined plate.

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### Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on **top rack** of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



### Pan-fry patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side. \*\*
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

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### Finish and serve

- Combine **mayo** and **Dill-Garlic Spice Blend** in a small bowl.
- Spread **some dilly mayo** on **bottom buns**.
- Stack **bottom buns** with **spinach**, **patties** and **saucy mushrooms**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining dilly mayo** alongside for dipping.

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!