



Swedish-Inspired Burgers

with Potato Coins and Dilly Mayo

25 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 	 
Ground Turkey 250 g 500 g	Plant-Based Ground Protein 250 g 500 g

	
Ground Beef 250 g 500 g	Artisan 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	

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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, measuring cups, large non-stick pan

1



Prep and roast potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined 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.)

2



Form patties

Swap | Ground Turkey

Swap | Ground Protein

- Add **beef**, **Worcestershire sauce**, **breadcrumbs** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

3



Pan-fry patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**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.

4



Prep and cook saucy mushrooms

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then **mushrooms**. Cook, stirring occasionally, until softened, 4-5 min.
- Reduce heat to low, then add **cream**, **broth concentrate** and **¼ cup** (⅓ cup) **water**. Cook, stirring occasionally, until **sauce** thickens, 2-3 min.

5



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **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!)

6



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.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

2 | Form turkey patties

Swap | Ground Turkey

If you've opted to get **turkey**, prepare **patties** in the same way the recipe instructs you to prepare the **beef patties**, then add **1 tbsp** (2 tbsp) **oil** to the pan before cooking.**

2 | Form ground protein patties

Swap | Ground Protein

If you've opted to get **plant-based ground protein**, prepare, cook and plate it the same way as the **beef**.**

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.