



Tangy Beef Burgers

with German-Style Potato Salad

Family Friendly 35 Minutes



Ground Beef



Brioche Bun



Dijon Mustard



Dill Pickle, sliced



Red Potato



Yellow Onion



Mayonnaise



Parsley



Cheddar Cheese, shredded



Panko Breadcrumbs



Ketchup

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, colander, measuring spoons, 2 small bowls, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Dijon Mustard	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Red Potato	360 g	720 g
Yellow Onion	113 g	226 g
Mayonnaise	4 tbsp	8 tbsp
Parsley	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Ketchup	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
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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Cook potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



Cook patties

- Heat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.** (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until **onions** soften slightly, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat. Transfer **onions** to a small bowl, then set aside. Carefully wipe the pan clean.



Make tangy mayo and potato salad

- Meanwhile, finely chop **pickles**, reserving **pickle juice**.
- Roughly chop **parsley**.
- Stir together **half the pickles, ketchup** and **1 tbsp mayo** (dbl for 4 ppl) in another small bowl. (**NOTE:** This is your tangy mayo.)
- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Add **parsley, reserved pickle juice, remaining pickles, remaining mayo** and **remaining Dijon**. Season with **pepper**, then gently stir to coat.



Form patties

- Meanwhile, combine **beef, panko, half the Dijon, ¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) 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).



Finish and serve

- Halve **buns**, then arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast **buns** in the **middle** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Spread **tangy mayo** on **top buns**. Stack **patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato salad** between plates.

Dinner Solved!