



Tangy Beef Burgers

with German-Style Potato Salad

Family Friendly 30-40 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)



↻ Swap	↻ Swap
Ground Turkey 250 g 500 g	Beyond Meat® 2 4

Ground Beef 250 g 500 g	Artisan Bun 2 4

Dijon Mustard 1 tbsp 2 tbsp	Dill Pickle, sliced 90 ml 180 ml

Red Potato 350 g 700 g	Yellow Onion 1 2

Mayonnaise 4 tbsp 8 tbsp	Parsley 7 g 7 g

Cheddar Cheese, shredded ½ cup 1 cup	Panko Breadcrumbs ¼ cup ½ cup

Ketchup 2 tbsp 4 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.

1



Cook potatoes

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

2



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring often, until softened slightly, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** 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.

3



Form patties

- Swap | **Ground Turkey**
- Swap | **Beyond Meat®**
- Meanwhile, combine **beef, panko, half the Dijon, ¼ tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper** in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to mixture!)
- Form into **two 5-inch-wide patties** (4 patties for 4 ppl).

4



Cook patties

- Reheat 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.)

5



Make tangy sauce and potato salad

- Meanwhile, finely chop **pickles**, reserving **pickle juice**.
- Roughly chop **parsley**.
- Stir together **half the pickles, ketchup** and **1 tbsp** (2 **tbsp**) **mayo** in another small bowl. (**NOTE:** This is your tangy sauce.)
- When **potatoes** are done, 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.

6



Finish and serve

- Halve **buns**, then arrange on an unlined baking sheet, cut-sides 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 sauce** on **top buns**.
- Stack **patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato salad** between plates.

3 | Form patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.******

3 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Save **panko** and **half the Dijon** for another use. Cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **beef patties**.******

