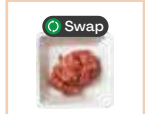




Smash Burgers

with Burger Sauce and Seasoned Potatoes

Family Friendly 30-40 Minutes



Ground Turkey
250 g | 500 g

↗ Custom Recipe + 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 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
2 tbsp | 4 tbsp



Cheddar Cheese, shredded
¼ cup | ½ cup



Ketchup
2 tbsp | 4 tbsp



Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp



Tomato
1 | 2



Italian Breadcrumbs
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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, spatula, parchment paper, 2 small bowls, large non-stick pan

1



Roast potatoes

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

- Quarter **potatoes**.
- Add **potatoes**, **Smoked Paprika-Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.

2



Cook onions

- Meanwhile, peel, halve, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring often, until slightly softened, 2-3 min.
- Reduce heat to medium. Add **1 tsp** (2 tsp) **sugar** and season with **salt**.
- Cook, stirring occasionally, until **onions** are golden-brown, 3-5 min.
- Remove from heat. Transfer to a small bowl. Set aside.
- Carefully wipe the pan clean.

3



Prep

Swap | Ground Turkey

- Meanwhile, cut **pickles** into ¼-inch strips.
- Cut **tomato** into ¼-inch slices.
- Combine **beef**, **breadcrumbs**, **half the Dijon**, **½ tsp** (1 tsp) **salt** and **½ tsp** (1 tsp) **pepper** in a medium bowl.
- Form **beef mixture** into **two 4-inch-wide burger 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. Using the back of a spatula, gently press down on **each patty**.
- Cook until bottoms are golden-brown, 3-4 min.
- Flip **patties**. Cook until the other side is golden-brown and **patties** are cooked through, 3-4 min.**

5



Make burger sauce and toast buns

- Meanwhile, add **ketchup**, **mayo** and **remaining Dijon** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**. 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!)

6



Finish and serve

- Spread **half the burger sauce** on **top buns**.
- Stack **patties**, **onions**, **tomatoes** and **pickles** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining burger sauce** on the side for dipping.

Measurements within steps

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

3 | Prep turkey patties

Swap | Ground Turkey

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

** Cook beef and turkey to a minimum internal temperature of 74°C/165°F, as size may vary.



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