



IRELAND'S TRUFFLED PUB BURGERS

with Shallot, Tomato & Roasted Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 2
Shallot



2 | 4
Brioche Buns
Contains: Wheat



1 | 2
Beef Stock
Concentrate



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Smoked Paprika



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 g | 4 g
Truffle Seasoning



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

TRUFFLE SEASONING

Sprinkle on the aromatic, earthy essence of Italian black summer truffles.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 910



BURGER BLISS

When forming your patties, try not to overwork the meat. Using a light touch will make for juicier burgers.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Whisk
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



4 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- Turn off heat; transfer patties to a plate. Wipe out pan.



2 FINISH PREP

- Meanwhile, halve, peel, and mince **shallot**. Slice **tomato** into ½-inch-thick rounds; season with **salt** and **pepper**. Halve **buns**.
- In a small bowl, combine **stock concentrate** and ¾ cup water (1½ cups for 4 servings).



5 MAKE TRUFFLE SAUCE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for patties over medium heat. Add **shallot** and **flour**; cook, stirring constantly, until flour is lightly browned, 30-60 seconds.
- Gradually whisk in **stock**; bring to a simmer.
- Add as much **truffle seasoning** as you like; cook, stirring occasionally, until thickened, 1-2 minutes more. (Reserve any remaining truffle seasoning for another use.)
- Remove from heat and stir in **sour cream**. Taste and season with **salt** and **pepper**. **TIP: If sauce seems too thick, add a splash of water.**



3 FORM PATTIES

- In a medium bowl, combine **beef***, **panko, paprika, 2 tsp water** (4 tsp for 4 servings), **salt** (we used ¾ tsp; 1¼ tsp for 4), and **pepper**.
- Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.



6 FINISH & SERVE

- Toast **buns** until golden.
- Fill buns with **tomato slices** and **patties**; spoon as much **truffle sauce** as you like over patties. Close to form **burgers**.
- Divide burgers and **potato wedges** between plates. Serve with any remaining truffle sauce on the side for dipping.

*Ground Beef is fully cooked when internal temperature reaches 160°.