



# TRUFFLE UMAMI BLAST BURGERS

with Parmesan Frico, Potato Wedges, and Crisp Green Salad



## HELLO BRIOCHE BUNS

A rich, pillowy, French-style twist  
on classic burger buns

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 1080



Shallot



Yukon Gold  
Potatoes



Brioche Buns  
(Contains: Eggs,  
Milk, Wheat)



Truffle Zest



Beef Stock  
Concentrate



Sour Cream  
(Contains: Milk)



Lemon



Parmesan Cheese  
(Contains: Milk)



Ground Beef



Button Mushrooms



Mayonnaise  
(Contains: Eggs)



Mixed Greens



## START STRONG

When forming your patties in step 4, try not to overwork the meat. Use a light touch when flattening and shaping to guarantee they'll be juicy and tender once cooked.

## BUST OUT

- Zester
- Large pan
- 2 Small bowls
- Kosher salt
- Baking sheet
- Black pepper
- 2 Medium bowls
- Sugar (¼ tsp | ½ tsp)
- Olive oil (4 tsp | 8 tsp)
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot **1** | **2**
- Lemon **1** | **2**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Button Mushrooms **4 oz** | **8 oz**
- Beef Stock Concentrate **1** | **2**
- Brioche Buns **2** | **4**
- Ground Beef\* **10 oz** | **20 oz**
- Truffle Zest **0.07 oz** | **0.14 oz**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **4 TBSP** | **8 TBSP**
- Mixed Greens **2 oz** | **4 oz**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PICKLE SHALLOT AND START POTATOES

Preheat oven to 450 degrees. **Wash and dry all produce.** Peel and thinly slice **shallot**. Zest and quarter **lemon**. In a small bowl, combine half the **shallot**, juice from **2 lemon wedges**, **2 TBSP hot water** (¼ cup for 4 servings), and **¼ tsp sugar** (½ tsp for 4). Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack for 15 minutes.



## 4 FORM PATTIES

Meanwhile, halve **buns**. In a medium bowl, combine **beef** and **¼ tsp truffle zest** (½ tsp for 4 servings); season generously with **salt** and **pepper**. Form into two equal-sized patties (four for 4), each a bit wider than a burger bun.



## 2 FINISH POTATOES AND MAKE FRICO

Once **potatoes** have roasted 15 minutes, remove from oven and push to one side of sheet. Mound **Parmesan** on empty side in two even piles. (For 4, leave potatoes roasting and add cheese to a second sheet; bake on middle rack.) Return to oven and bake until cheese is melted and crispy at edges and potatoes are tender, 5-7 minutes. Let frico cool for 1 minute on sheet, then transfer to a plate.



## 5 COOK PATTIES AND MAKE TRUFFLE CREAM

Heat a drizzle of **olive oil** in pan used to cook mushrooms over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Meanwhile, in a second small bowl, combine **mayonnaise**, **sour cream**, **¼ tsp truffle zest** (½ tsp for 4 servings), **salt**, and **pepper**. (Taste and add more truffle zest if desired.) Toast **buns** until golden.



## 3 COOK MUSHROOMS

Meanwhile, trim and thinly slice **mushrooms**. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add mushrooms; cook until golden brown, 3-4 minutes. Add remaining **shallot**; cook, stirring, until softened, 2-4 minutes. Stir in **¼ cup water** (⅓ cup for 4 servings) and **stock concentrate**; cook until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a plate. Wipe out pan.



## 6 MAKE SALAD AND SERVE

Drain **pickled shallot**, then toss in a second medium bowl with **mixed greens**, as much **lemon zest** as you like, a drizzle of **olive oil**, **salt**, and **pepper**. Spread cut sides of **buns** with a bit of **truffle cream**. Fill buns with **patties**, **mushroom mixture**, and **Parmesan frico**. Serve with **potato wedges**, salad, and remaining truffle cream on the side.

## POP STAR

If you have any truffle zest left over, try sprinkling it on popcorn!

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