



BBQ Beef Burgers

with Pickles, Zesty Mayo and Side Salad

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Beef
- Lean Ground Bison
- Artisan Bun
- Roma Tomato
- Mini Cucumber
- Red Wine Vinegar
- Spring Mix
- Dill Pickle, sliced
- Italian Breadcrumbs
- BBQ Sauce
- Mayonnaise
- Whole Grain Mustard

HELLO DILL PICKLE
This crunchy classic packs a flavourful punch!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Lean Ground Bison	250 g	500 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Mini Cucumber	66 g	132 g
Red Wine Vinegar	½ tbsp	1 tbsp
Spring Mix	56 g	113 g
Dill Pickle, sliced	90 ml	90 ml
Italian Breadcrumbs	¼ cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Sugar*	¼ tsp	¼ 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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Form patties

- Add **beef, breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. (**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).

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



Prep and make zesty mayo

- Meanwhile, thinly slice **cucumber** into rounds.
- Drain **pickles**.
- Cut **tomato** into ¼-inch rounds.
- Add **mayo** and **mustard** to a small bowl. Season with **pepper**, then stir to combine.



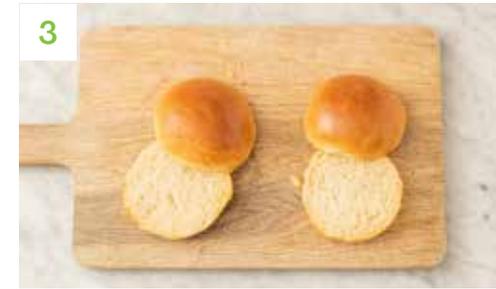
Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to an unlined baking sheet. Spread **BBQ sauce** over **tops of patties**.
- Roast in the **middle** of the oven until **BBQ sauce** is warmed through, 4-5 min.



Make salad

- Add **½ tbsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **spring mix**, then toss to combine.



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Finish and serve

- Spread **zesty mayo** onto **buns**.
- Stack **some pickles, patties, tomatoes** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **remaining salad** between plates.
- Serve **any remaining pickles** on the side.

Dinner Solved!