



BBQ Beef Burgers

with Pickles, Zesty Mayo and Side Salad

30 Minutes



-  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

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!

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!