



# Grilled Drive-Thru Beef Burgers with Wedge Fries

Grill

30 Minutes



Ground Beef



Brioche Bun



Cheddar Cheese,  
shredded



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Russet Potato



Southwest Spice  
Blend



Panko Breadcrumbs

## HELLO SOUTHWEST SPICE BLEND

*This blend is crucial in Tex-Mex dishes and adds Southern flair to wedge fries.*

## Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

## Bust out

Baking sheet, medium bowl, measuring spoons, small bowl

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Southwest Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
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.*

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## Cook wedge fries

Cut **potatoes** into ½-inch-thick wedges. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **Southwest Spice Blend, salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway.)



## Grill patties

Add **patties** to the grill. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.\*\*



## Make secret sauce

Meanwhile, roughly chop **half the pickles**. Add **chopped pickles, ketchup** and **mayonnaise** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Toast buns and melt cheese

When **patties** are almost done, carefully top with **cheese**. Halve **buns**. Add **buns** to the other side of the grill, cut-side down. Close lid and grill until **buns** are warmed through and **cheese** is melted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Form patties

Add **beef, panko** 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).



## Finish and serve

Divide **wedge fries** between plates. Spread **some secret sauce** over **bottom buns**, then stack with **spring mix, remaining pickles** and **patties**. Close with **top buns**. Serve **remaining secret sauce** on the side for dipping.

## Dinner Solved!