



# Lamb Bistro Burgers and Pickled Shallots

with Lemony Potato Wedges

30 Minutes



Ground Lamb



Artisan Bun



Russet Potato



Baby Spinach



Mayonnaise



White Wine Vinegar



Montreal Steak Spice



Shallot



Garlic, cloves



Lemon



White Cheddar  
Cheese, shredded

## HELLO SHALLOT

*This allium may resemble an onion but is sweeter and milder in flavour!*

## Start here

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

## Bust out

Baking sheet, 2 medium bowls, measuring spoons, large bowl, parchment paper, small pot, small bowl, large non-stick pan, zester

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Shallot	50 g	100 g
Garlic, cloves	2	4
Lemon	1	1
White Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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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## Roast potato wedges

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



## Form and cook patties

- Combine **lamb**, **Montreal Steak Spice** and **remaining garlic** in another medium bowl. (**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).
- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.\*\*
- Sprinkle **cheese** over **patties**. Cover and set aside off heat to melt.



## Prep and mix lemon aioli

- Meanwhile, zest, then juice **lemon**.
- Peel, then mince or grate **garlic**.
- Peel, then thinly slice **shallot**.
- Add **mayo**, **¼ tsp garlic**, **¼ tsp lemon zest** and **½ tsp lemon juice** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (**TIP:** Keep an eye on them so they don't burn!)



## Pickle shallots

- Add **shallots**, **vinegar**, **remaining lemon juice**, **2 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **shallots**, including **liquid**, to a medium bowl.
- Place in the fridge to cool.



## Finish and serve

- Add **remaining lemon zest**, **1 tbsp butter** and **potato wedges** to a large bowl. Gently toss until **butter** melts and **potato wedges** are coated.
- Spread **½ tsp lemon aioli** over **top buns**. Stack **spinach**, **patties** and **pickled shallots** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining lemon aioli** on the side for dipping.

## Dinner Solved!