



Peanut Butter Burger

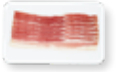
with Crispy Bacon and Oven Fries

Father's Day Special

35 Minutes



Ground Beef



Bacon Strips



Artisan Bun



Peanut Butter



Russet Potato



Spring Mix



Garlic Salt



Roma Tomato



Garlic



Red Onion



Panko Breadcrumbs

HELLO PEANUT BUTTER

Melty peanut butter is the burger condiment you didn't know you were missing.

Start here

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

Bust Out

Baking sheet, medium bowl, measuring spoons, slotted spoon, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Artisan Bun	2	4
Peanut Butter	32 g	64 g
Russet Potato	460 g	920 g
Spring Mix	56 g	56 g
Garlic Salt	1 tsp	2 tsp
Roma Tomato	80 g	160 g
Garlic	3 g	6 g
Red Onion	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Oil*		

Salt and Pepper*

* Pantry items

** Cook beef and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Bake fries

Cut **potatoes** into ¼-inch thick matchstick fries. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, until golden-brown, 20-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets and bake in the top and bottom of the oven, rotating halfway through cooking.)



Grill patties

Add **patties** to grill. Reduce heat to medium, close lid and grill **burgers**, until cooked through, 3-4 min per side.**



Make patties

While **fries** bake, peel, halve, then thinly slice **half the onion** into ¼-inch rounds (whole for 4 ppl). Slice **tomato** into ¼-inch rounds. Peel, then mince **garlic**. Combine **beef, panko, garlic** and **remaining garlic salt** in a medium bowl. Season with **pepper**. Form mixture into **two** 4-inch wide **patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)



Toast buns

When **patties** are almost done, add **bun halves** to other side of grill, cut-side down. Close lid and grill **buns** until golden, 2-3 min.



Cook bacon

Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.



Finish and serve

Spread **peanut butter** on **bottom buns**. Top with **patties, bacon, spring mix, onion slices, tomatoes** and **top buns**. Serve **fries** on the side.

Dinner Solved!