



# Saucy Cheeseburgers and Fried Onions

with Sweet Potato Wedges and BBQ Sauce

Family Friendly

25-35 Minutes



Ground Beef



Bacon



Brioche Bun



Cheddar Cheese, shredded



BBQ Sauce



Spring Mix



Sweet Potato



Mayonnaise



Red Onion



Italian Breadcrumbs

## CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO BBQ SAUCE

*This sauce is the perfect blend of sweet, savoury and smoky!*

## Start here

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

## Ingredients

|                          | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef              | 250 g    | 500 g    |
| Bacon                    | 100 g    | 200 g    |
| Brioche Bun              | 2        | 4        |
| Cheddar Cheese, shredded | ½ cup    | 1 cup    |
| BBQ Sauce                | 4 tbsp   | 8 tbsp   |
| Spring Mix               | 28 g     | 56 g     |
| Sweet Potato             | 340 g    | 680 g    |
| Mayonnaise               | 4 tbsp   | 8 tbsp   |
| Red Onion                | 56 g     | 113 g    |
| Italian Breadcrumbs      | 2 tbsp   | 4 tbsp   |
| Oil*                     |          |          |
| Salt and Pepper*         |          |          |

\* Pantry items

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

## 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 sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet 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 coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Start patties

- Heat the same pan (from step 2) over medium-high.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook **patties** in 2 batches if needed.) Pan-fry until golden-brown, 2-4 min per side.
- Transfer **patties** to one side of another parchment-lined baking sheet, then top with **cheese**.



## Prep and cook onions

- Meanwhile, peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch slices.
- Heat a large non-stick pan over medium-high. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until softened, 4-6 min. Season with **salt**, to taste.
- Transfer **onions** to a small bowl and set aside.



## Finish patties and toast buns

- Meanwhile, halve **buns**.
- Arrange on the other side of the baking sheet with **patties**, cut-side up. Bake in the bottom of the oven until **buns** are golden-brown, **cheese** is melted and **patties** are cooked through, 4-6 min. (\*\* **TIP:** Keep an eye on buns so they don't burn!)



## Make patties

- Meanwhile, add **beef**, **breadcrumbs** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 8-12 min.\*\*



## Finish and serve

- Meanwhile, stir together **BBQ sauce** and **mayo** in another small bowl. Season with **salt** and **pepper**, to taste.
- Spread **half the BBQ sauce mixture** over **buns**.
- Stack **onions**, **patties** and **spring mix** on **bottom buns**.
- Close with **top buns**.
- Divide **cheeseburgers** and **sweet potato wedges** between plates.
- Serve **remaining BBQ sauce mixture** on the side for dipping.

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!