



Steak Spiced Burgers

with Disco Fries

40 Minutes



Ground Beef



Artisan Bun



Montreal Steak Spice



Dill Pickle, sliced



Russet Potato



Beef Broth Concentrate



Garlic



All-Purpose Flour



Spring Mix



Mayonnaise



Dijon Mustard



Mozzarella Cheese, shredded



Shallot

HELLO DISCO FRIES

The New Jersey diner twist on poutine!

Start here

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

Bust Out

2 baking sheets, parchment paper, box grater, measuring spoons, medium bowl, small bowl, large non-stick pan, spatula, measuring cups

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Montreal Steak Spice	½ tbsp	1 tbsp
Dill Pickle, sliced	90 ml	180 ml
Russet Potato	460 g	920 g
Beef Broth Concentrate	1	2
Garlic	3 g	6 g
All-Purpose Flour	½ tbsp	1 tbsp
Spring Mix	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Shallot	50 g	100 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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 fries. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt**. Bake in **middle** of oven, flipping halfway through cooking, until golden-brown, 30-32 min.



Make gravy

Add **garlic**, **½ tsp Montreal Spice Blend** and **1 tbsp butter** (dbl both for 4 ppl) to the same pan. Cook, stirring often, until fragrant and **butter** melts, 1-2 min. Sprinkle over **½ tbsp flour** (dbl for 4 ppl). Stir to combine, 1 min. Add **broth concentrate** and **¾ cups water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** is slightly thickened, 3-4 min.



Make burgers and sauce

While **fries** bake, peel, then coarsely grate **shallot**. Peel, then mince or grate **garlic**. Combine **beef**, **shallots**, **half the mustard** and **1 tsp Montreal Spice Blend** (dbl for 4 ppl) in a medium bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Stir together **mayo** and **remaining mustard** in a small bowl. Season with **salt** and **pepper**. Set aside



Toast buns

Split **buns** in half. Arrange on another baking sheet, cut-side up. Toast **buns** in **top** of oven, until golden brown, 2-3 min. (**TIP**: Keep an eye on buns so they don't burn!)



Cook burgers

Heat a large non-stick pan over medium-high heat. When hot, add **patties** to the dry pan. Using back of a spatula, gently press down on **each patty**. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and continue cooking, until golden-brown and cooked through, 3-4 min. ** Transfer **patties** to a plate. Cover with foil to keep warm.



Finish and serve

Spread **mayo sauce** over **bottom buns**. Top with **spring mix**, **burger patties** and as many **pickles** as you'd like. Divide **burgers** and **fries** between plates. Sprinkle **cheese** over **fries** and spoon **gravy** over top.

Dinner Solved!