



Steak-Spiced Burgers

with Disco Fries

35 Minutes



Ground Beef



Artisan Bun



Montreal Steak Spice



Russet Potato



Panko Breadcrumbs



Gravy Spice Blend



Baby Spinach



Mayonnaise



Dijon Mustard



Dill Pickle, sliced



White Cheddar
Cheese, shredded

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, medium bowl, measuring spoons, aluminum foil, parchment paper, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Bun	2	4
Montreal Steak Spice	½ tbsp	1 tbsp
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Gravy Spice Blend	2 tbsp	4 tbsp
Baby Spinach	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Dill Pickle, sliced	90 ml	90 ml
White Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Bake fries

- Cut **potatoes** into ¼-inch matchstick fries.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt**, then toss to coat.
- Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 30-32 min.



Make gravy

- Return the same pan to medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl) and **½ tsp Montreal Steak Spice** (dbl for 4 ppl). Cook, stirring often, until **spices** are fragrant and **butter** is melted, 1-2 min.
- Sprinkle **Gravy Spice Blend** into the pan. Cook, whisking often, until combined, 1 min.
- Add **1 cup water** (dbl for 4 ppl) and bring to a simmer. Once simmering, cook, whisking occasionally, until **gravy** thickens slightly, 3-4 min.



Make patties and Dijon mayo

- Meanwhile, combine **beef**, **panko**, **half the Dijon** and **1 tsp Montreal Steak Spice** (dbl for 4 ppl) in a medium bowl.
- 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!)
- Add **mayo** and **remaining Dijon** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. 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, then cover with foil to keep warm.



Finish and serve

- Spread **Dijon mayo** onto **bottom buns**, then stack with **spinach**, **patties** and **pickles**, to taste. Close with **top buns**.
- Divide **burgers** and **fries** between plates.
- Sprinkle **cheese** over **fries**, then spoon **gravy** over top.

Dinner Solved!