



Steakhouse Cheeseburger

with Mushroom Gravy, Montreal Steak-spiced Potato Wedges

35 Minutes



Ground Beef



White Mushrooms



Russet Potato



Montreal Spice Mix



Whole Grain Mustard



Artisan Bun



Mayonnaise



Beef Broth Concentrate



All-Purpose Flour



Spring Mix



Mozzarella Cheese, shredded

HELLO SAUCY

Spoon extra mushroom gravy over the potato wedges

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
White Mushrooms	227 g	454 g
Russet Potato	460 g	920 g
Montreal Spice Mix	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Artisan Bun	2	4
Mayonnaise	¼ cup	½ cup
Beef Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Mozzarella Cheese, shredded	¼ cup	½ cup
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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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1 Prep and roast potatoes

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **1 tsp Montreal spice mix** and **1 tbsp oil** (dbl both for 4 ppl) on a baking sheet. Bake in the **middle** of the oven, until golden-brown, 25-28 min.



2 Prep and make zesty mayo

While **potatoes** roast, roughly chop **mushrooms** into ½-inch pieces. Combine **mayo** and **mustard** in a small bowl. Set aside.



3 Form and cook burgers

Combine **beef** and **1 tsp Montreal spice mix** (dbl for 4ppl) in a medium bowl. Form mixture into **two 5-inch wide patties** (4 patties for 4 people). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side.** Remove pan from the heat then transfer **patties** to one side of another baking sheet. Sprinkle the **cheese** over each **patty**. Set aside. Carefully drain off fat from pan.



4 Make saucy mushrooms

Heat same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Sprinkle **flour** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1-2 min. Add **½ cup water** (dbl for 4 ppl) and **broth concentrate** to the pan with **mushrooms**. Cook, stirring often, until **sauce** thickens, 2-3 min. Season with **remaining Montreal spice mix**.



5 Toast buns

While **saucy mushrooms** cook, cut **each bun** in half then arrange on other side of baking sheet with **patties**, cut-side up. (**NOTE:** for 4 ppl, toast buns first, then set aside.) Toast **buns** and **patties** in the **top** of the oven until the **cheese** melts, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



6 Finish and serve

Spread **half the zesty mayo** on **bottom buns**, then top with **spring mix**, **burgers** and some **mushroom gravy**. Finish with **top buns**. Divide **burgers** and **potato wedges** between plates. Spoon **remaining mushroom gravy** over **potato wedges** and serve with **remaining zesty mayo**, for dipping.

Dinner Solved!