



Steakhouse Cheeseburger

with Mushroom Gravy and Spiced Potato Wedges

35 Minutes



Ground Beef



Mushrooms



Russet Potato



Montreal
Steak Spice



Whole Grain Mustard



Artisan Bun



Mayonnaise



Beef Broth
Concentrate



All-Purpose Flour



Spring Mix



Aged White Cheddar
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

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mushrooms	227 g	454 g
Russet Potato	460 g	920 g
Montreal Steak Spice	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
Aged 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 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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Prep and roast potatoes

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



Make mushroom gravy

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



Prep and make zesty mayo

While the **potatoes** roast, roughly chop **mushrooms** into ½-inch pieces. Combine **mayo** and **mustard** in a small bowl. Set aside. Halve **buns**, then arrange, cut-side up on one side of a baking sheet. (**NOTE:** For 4 ppl use the entire baking sheet.)



Toast buns and patties

While **mushroom gravy** cooks, sprinkle **cheese** over **each patty**. Toast **buns** and **patties** in the **top** of the oven, until **cheese** melts and buns are golden. (**NOTE:** Keep your eye on them so they don't burn! For 4 ppl, toast buns first, then patties.)



Form and cook patties

Combine **beef** and **remaining Montreal Steak Spice** in a medium bowl. Form **mixture** into **two 5-inch wide patties** (four patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side. ****** Remove pan from the heat, then add **patties** to the other side of baking sheet with **buns**. (**NOTE:** For 4 ppl, add patties to a another baking sheet.) Set aside. Carefully discard **fat** from pan.



Finish and serve

Spread **half the zesty mayo** on **bottom buns**, then top with **spring mix**, **patties** 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!