



# TRUFFLE UMAMI BLAST BURGERS

with Parmesan Frico, Potato Wedges & Crisp Green Salad



**HELLO**  
**BRIOCHE BUNS**  
A rich, pillowy, French-style twist on classic burger buns

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1070



Shallot



Yukon Gold Potatoes



Brioche Buns  
(Contains: Eggs, Milk, Wheat)



Truffle Zest



Beef Stock Concentrate



Sour Cream  
(Contains: Milk)



Lemon



Parmesan Cheese  
(Contains: Milk)



Ground Beef



Button Mushrooms



Mayonnaise  
(Contains: Eggs)



Mixed Greens

## START STRONG

When forming your patties in step 4, try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

- Zester
- 2 Medium bowls
- 2 Small bowls
- Kosher salt
- Baking sheet
- Black pepper
- Large pan
- Sugar (¼ tsp | ½ tsp)
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Lemon 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Button Mushrooms 4 oz | 8 oz
- Beef Stock Concentrate 1 | 2
- Brioche Buns 2 | 4
- Ground Beef\* 10 oz | 20 oz
- Truffle Zest 2 g | 4 g
- Mayonnaise 2 TBSP | 4 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Mixed Greens 2 oz | 4 oz

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



## 1 PICKLE SHALLOT & START POTATOES

Preheat oven to 450 degrees. **Wash and dry all produce.** Peel and thinly slice **shallot**. Zest and quarter **lemon**. In a small bowl, combine half the shallot, juice from **2 lemon wedges, 2 TBSP hot water** (¼ cup for 4 servings), and **¼ tsp sugar** (½ tsp for 4); set aside. Cut **potatoes** into ½-inch-thick wedges; toss on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast on top rack for 15 minutes.



## 4 FORM PATTIES

Meanwhile, halve **buns**. In a medium bowl, combine **beef** and **¼ tsp truffle zest** (½ tsp for 4 servings; you'll use more later). Season generously with **salt and pepper**. Form into two equal-sized patties (four patties for 4), each a bit wider than a burger bun.



## 2 FINISH POTATOES & MAKE FRICO

Once **potatoes** have roasted 15 minutes, remove from oven and push to one side of sheet. Mound **Parmesan** on empty side in two even piles. (For 4 servings, leave potatoes roasting and add cheese to a second sheet; bake on middle rack.) Return to oven and bake until cheese is melted and crispy at edges and potatoes are tender, 5-7 minutes more. Let frico cool for 1 minute on sheet, then transfer to a plate.



## 5 COOK PATTIES & MAKE TRUFFLE CREAM

Heat a drizzle of **olive oil** in pan used to cook mushrooms over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Meanwhile, in a second small bowl, combine **mayonnaise, sour cream, ¼ tsp truffle zest** (½ tsp for 4 servings), **salt, and pepper**. (Taste and add more truffle zest if desired.) Toast **buns** until golden.



## 3 COOK MUSHROOMS

Meanwhile, trim and thinly slice **mushrooms**. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add mushrooms; cook until golden brown, 3-4 minutes. Add remaining **shallot**; cook, stirring, until softened, 2-4 minutes. Stir in **¼ cup water** (½ cup for 4 servings) and **stock concentrate**; cook until liquid has mostly evaporated, 1-2 minutes. Season with **salt and pepper**. Turn off heat; transfer to a plate. Wipe out pan.



## 6 MAKE SALAD & SERVE

Drain **pickled shallot**; toss in a second medium bowl with **mixed greens**, juice from remaining **lemon**, a drizzle of **olive oil, salt, pepper, and lemon zest** to taste. Spread cut sides of **buns** with a bit of **truffle cream**. Fill buns with **patties, mushroom mixture, and frico**. Serve with **potato wedges, salad, and remaining truffle cream** on the side.

## POP STAR

If you have any truffle zest left over, try sprinkling it on popcorn!



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