



# LES BISTRO BURGERS with Gruyere, Tarragon Aioli, and Market Salad



## HELLO TARRAGON

This tender herb has a sweet, anise-like aroma.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 1380



Yukon Gold Potatoes



Apple



Red Wine Vinegar



Mayonnaise  
(Contains: Eggs)



Brioche Buns  
(Contains: Eggs, Milk, Wheat)



Arugula



Tarragon



Herbes de Provence



Dijon Mustard



Ground Beef



Gruyere Cheese  
(Contains: Milk)



Sliced Almonds  
(Contains: Tree Nuts)

## START STRONG

If you have an extra minute, toast your almonds in a dry pan over medium heat. This brings out their natural oils (read: flavor) and makes them extra crunchy.

## BUST OUT

- Box grater
- Small bowl
- Baking sheet
- Large pan
- 2 Large bowls
- Kosher salt
- Whisk
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Olive oil (5 tsp | 8 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Tarragon **¼ oz** | **½ oz**
- Apple **1** | **2**
- Herbes de Provence **1 tsp** | **2 tsp**
- Red Wine Vinegar **5 tsp** | **10 tsp**
- Dijon Mustard **2 tsp** | **4 tsp**
- Mayonnaise **4 TBSP** | **8 TBSP**
- Ground Beef\* **10 oz** | **20 oz**
- Brioche Buns **2** | **4**
- Gruyere Cheese **½ Cup** | **1 Cup**
- Arugula **2 oz** | **4 oz**
- Sliced Almonds **1 oz** | **2 oz**

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

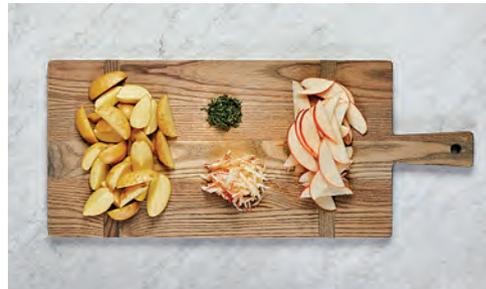
## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Bring **2 TBSP butter** (3 TBSP for 4 servings) to room temperature. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Pick **tarragon** leaves from stems; discard stems. Mince leaves until you have 1 TBSP (2 TBSP for 4). Quarter and core **apple**. Grate 1 quarter (2 quarters for 4) on the largest holes of a box grater; thinly slice remaining apple.



## 4 MAKE AIOLI

In a small bowl, combine **mayo**, remaining **mustard**, and **1½ tsp minced tarragon** (3 tsp for 4 servings). Season with **salt** and **pepper**.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **Herbes de Provence** (you'll use the rest later), and a generous pinch of **salt** and **pepper**. Roast until golden brown and tender, 20-25 minutes.



## 5 FORM AND COOK PATTIES

In a second large bowl, combine **beef**, **grated apple**, remaining **minced tarragon**, remaining **Herbes de Provence**, **¾ tsp salt** (1½ tsp for 4 servings), and **pepper**. Form into two equal-sized patties (four patties for 4), each slightly wider than a burger bun. Heat a drizzle of **oil** in a large pan over medium-high heat. Add patties; cook to desired doneness, 3-5 minutes per side. In the last 2 minutes of cooking, top patties with **cheese**; cover pan to melt.



## 3 MAKE VINAIGRETTE

Meanwhile, in a large bowl, whisk together **1 TBSP olive oil**, half the **vinegar**, half the **mustard**, **½ tsp minced tarragon**, **½ tsp sugar**, **salt**, and **pepper**. (For 4 servings, whisk together 2 TBSP olive oil, all the vinegar, half the mustard, 1 tsp minced tarragon, 1 tsp sugar, salt, and pepper.)



## 6 FINISH AND SERVE

Halve **buns** and spread with **softened butter**; toast until golden brown. To bowl with **vinaigrette**, add **arugula** (reserving a handful for topping burgers), **sliced apple**, **almonds**, **salt**, and **pepper**; toss to coat. Spread half the **aioli** onto toasted buns. Fill with **patties** and reserved **arugula**. Serve with **potato wedges**, **salad**, and remaining **aioli** on the side.

## APPLE OF MY EYE

Grated apple adds moisture and a hint of sweetness to burgers. Try the technique with turkey patties.

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