



'SHROOM 'N' SWISS BEEF BURGERS

with Potato Wedges & a Creamy Honey Dijon Dipper

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Button Mushrooms



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



1 | 2
Mushroom Stock
Concentrate



10 oz | 20 oz
Ground Beef**



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Asparagus

Calories: 960



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1080



HELLO

'SHROOM 'N' SWISS

Earthy button mushrooms and nutty Swiss cheese join forces here to make an ultra-savory (and ultra-delicious) burger topping.

PERFECT FORM

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

BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve **buns**.
- Trim and discard woody bottom ends from **asparagus**. (Save potatoes for another use.)



4 COOK PATTIES

- In a large bowl, combine **beef*** and **remaining stock concentrate**. Season with **salt** (we used ½ tsp; 1 tsp for 4 servings) and **pepper**. Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a **large drizzle of olive oil** in pan used for mushrooms over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Swiss cheese**. Cover pan until cheese melts.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and crisp, 20-25 minutes.
- Swap in **asparagus** for potatoes. Roast until lightly browned and tender, 10-12 minutes.



5 TOAST & MAKE SAUCE

- While patties cook, toast **buns** until golden.
- In a second small bowl, combine **sour cream** and **honey Dijon dressing**. Season with **salt** and **pepper**.



3 COOK MUSHROOMS

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **mushrooms** and cook, stirring, until lightly browned and softened, 3-5 minutes. Season with **salt** and **pepper**.
- Stir in **half the stock concentrate** (you'll use the rest in the next step) and **1 TBSP water** (2 TBSP for 4). Cook, stirring, until mushrooms are coated, 30 seconds.
- Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH & SERVE

- Spread **bottom buns** with as much **sauce** as you like. Top with **patties**, **mushrooms**, and **top buns**.
- Divide **burgers** and **potato wedges** between plates. Serve with any remaining sauce on the side for dipping.