



# BBQ Cheeseburger Sliders

with Roasted Sweet Potatoes and BBQ Fry Sauce

**FAMILY** 30 Minutes



Ground Beef



Slider Buns



Cheddar Cheese, shredded



BBQ Sauce



Spring Mix



Sweet Potato, fries



Mayonnaise



Red Onion, sliced



Breadcrumbs

**HELLO SLIDERS**

*These tiny burgers are packed full of cheesy goodness!*

# Start Strong

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

## Bust Out

2 Baking Sheets, Large Non-Stick Pan, Parchment Paper, Medium Bowl, 2 Small Bowls, Measuring Spoons

## Ingredients

	4 Person
Ground Beef	500 g
Slider Buns	10
Cheddar Cheese, shredded	1 cup
BBQ Sauce	¼ cup
Spring Mix	56 g
Sweet Potato, fries	680 g
Mayonnaise	¼ cup
Red Onion, sliced	56 g
Breadcrumbs	¼ cup
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.*



## 1. ROAST SWEET POTATOES

Toss **sweet potatoes** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 20-22 min.



## 2. FORM PATTIES

Mix together the **beef** and **breadcrumbs** in a medium bowl. Season with **salt** and **pepper**. Form **beef mixture** into **ten 2 ½-inch wide patties**.



## 3. COOK PATTIES

Heat a large non-stick pan over medium-high heat. Add **½ tbsp oil**, then **half the patties**. Pan-fry, until golden-brown, 2-3 min per side. Transfer **patties** to another parchment-lined baking sheet. Repeat with another **½ tbsp oil** and **remaining patties**. Divide the **cheese** over the **patties**. Bake, in **bottom** of oven, until **patties** are cooked through and cheese is melted, 8-10 min.\*\*



## 4. COOK ONIONS & MAKE FRY SAUCE

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil**, then the **onions**. Cook, stirring occasionally, until softened, 3-4 min. Transfer to a small bowl and set aside. While the **onions** cook, stir together the **mayonnaise** and **BBQ sauce** in another small bowl. Set aside.



## 5. TOAST BUNS

Halve **buns** and wipe the same pan clean. Toast **half the buns** in the pan, cut-side down, until golden, 3-4 min. (**NOTE:** Keep an eye on them so they do not burn!) Set aside on a clean surface. Repeat with the **remaining buns**.



## 6. FINISH AND SERVE

Divide the **spring mix** between the **bottom buns**. Top with the **patties**, then the **onions**. Spread **half the BBQ fry sauce** on **top buns**. Place **top bun** on **burger**. Divide **BBQ cheeseburger sliders** and **sweet potato fries** between plates. Serve the **remaining BBQ fry sauce** on the side for dipping.

## Contact

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# Dinner Solved!