



MUSTARD SMASH BURGERS

with Warm German Potato Salad

PRONTO



HELLO MUSTARD

Searing the patties with mustard seals in the flavour!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 901



Ground Beef



Burger Bun



Dijon Mustard



Dill Pickle



Baby Red Potatoes



Onion, sliced



Mayonnaise



Chives



Cheddar Cheese, shredded

BUST OUT

- Baking Sheet
- Small Bowl
- Large Non-Stick Pan
- Strainer
- Measuring Spoons
- Sugar (½ tsp | 1 tsp)
- Medium Bowl
- Salt and Pepper
- Medium Pot
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Ground Beef 250 g | 500 g
- Burger Bun 1,2,3 2 | 4
- Dijon Mustard 6,9 2 tbsp | 4 tbsp
- Dill Pickle 84 g | 168 g
- Baby Red Potatoes 340 g | 680 g
- Onion, sliced 113 g | 227 g
- Mayonnaise 3,9 2 tbsp | 4 tbsp
- Chives 10 g | 20 g
- Cheddar Cheese, shredded 2 ¼ cup | ½ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your broiler to **low** (to toast the buns). Pressing down gently on your burgers with the back of a spatula while cooking, will help form the perfect burger crust!



1 PREP

Wash and dry all produce.* Cut the **potatoes** in half (or into quarters if they are larger). In a medium pot, combine the **potatoes** with **1 tsp salt** (dbl for 4 ppl) and enough **water** to cover (approx 1-2 inches). Bring to a boil over high heat. Once boiling, reduce the heat to medium. Cook until the **potatoes** are fork tender, 10-12 min.



4 FINISH POTATO SALAD

When the **onions** are done, remove the pan from the heat. Transfer the **onions** to a small bowl. Carefully wipe pan clean. When the **potatoes** are tender, drain and return them to the same pot. Add the **mayo, chives, chopped pickles** and **1 tbsp mustard** (dbl for 4 ppl). Stir gently to coat the **potatoes**. Season with **salt** and **pepper**. Set aside.



2 CAMELIZE ONIONS

Meanwhile, heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions**. Cook, stirring often, until slightly softened, 2-3 min. Add **½ tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden-brown, 7-8 min.



5 COOK BURGERS

Heat the same pan over medium heat. When pan is hot, add the **patties** to the dry pan. Using the back of a spatula, gently press down each **pattie**. (**NOTE:** This will help form a crust on the bottom!) Cook, until bottom is golden, 3-4 mins. Add **1 ½ tsp mustard** on the top side of each **pattie**. Flip **patties** and continue frying, until cooked through, 3-4 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



3 FORM BURGERS

Meanwhile, cut **half the pickle** into ¼-inch pieces, then the **remaining pickle** into ¼-inch slices. Finely chop **chives**. In a medium bowl, combine the **beef** with **¼ tsp salt** (dbl for 4 ppl) and **¼ tsp pepper** (dbl for 4 ppl). Form the mixture into **two** 4-inch wide **burger patties** (4 patties for 4 ppl).



6 FINISH AND SERVE

Meanwhile, cut the **buns** in half and arrange them on a baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**. Toast **buns** in the centre of the oven, until **cheese** melts and **top buns** are golden-brown, 2-3 min. Divide **caramelized onions** between the **burger buns**. Top with the **pattie** and **sliced pickles**. Divide the **burgers** and **potato salad** between plates.

ZIPPY

Use pickles or relish as a way to bring some briny zip to your potato salads!

