SRIRACHA LIME CHEESEBURGERS

with Roasted Potato Wedges

HELLO

PICKLED ONION

Citrusy, tangy perfection

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 860**

- Yukon Gold Potatoes
- Lime
- Fry Seasoning
- Sriracha
- Cheddar Cheese (Contains: Milk)
- Red Onion
- Roma Tomato
- Sour Cream (Contains: Milk)
- Ground Beef
- Potato Buns (Contains: Wheat)

START STRONG

Preheat your oven with the baking sheet inside for potatoes that are perfectly golden on the outside and tender on the inside.

BUST OUT

- Grater
- Zester
- Baking sheet
- 2 Small bowls
- Large bowl
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Sugar (¾ tsp | ¾ tsp)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient	2-person | 4-person
Yukon Gold Potatoes	12 oz | 24 oz
Red Onion	1 | 1
Lime	1 | 2
Roma Tomato	1 | 2
Fry Seasoning	1 TBSP | 2 TBSP
Sour Cream	4 TBSP | 8 TBSP
Sriracha	1 tsp | 2 tsp
Ground Beef	10 oz | 20 oz
Cheddar Cheese	2 Slices | 4 Slices
Potato Buns	2 | 4

WINE CLUB

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1 PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges. Halve and peel **onion**. Thinly slice one half; grate remaining half until you have 1 TBSP (save the rest for another use). Zest ¼ tsp zest from **lime**, then cut into quarters. Thinly slice **tomato**.

2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning** (we'll use the rest later), and a few big pinches of **salt** and **pepper**. Roast in oven until browned and tender, about 25 minutes, tossing halfway through.

3 PICKLE ONION AND MAKE CREMA

Meanwhile, in a small bowl, toss together **sliced onion**, **juice** from 3 lime wedges, **¼ tsp sugar**, and a pinch of **salt** and **pepper**. Set aside to pickle, tossing occasionally. In another small bowl, stir together **sour cream**, **lime zest**, ½ tsp sugar, juice from remaining lime quarter, and **1 tsp water**. Add **sriracha** to taste. Season with salt.

4 SHAPE PATTIES

In a large bowl, mix **beef**, **grated onion**, and remaining **Fry Seasoning**. Using your hands, gently shape mixture into two evenly-sized patties, each slightly wider than the buns. Season with plenty of **salt** and **pepper**.

5 COOK PATTIES

Heat a large drizzle of **oil** in a large pan over medium-high heat (we used nonstick). Add patties and cook 4 minutes on one side, then flip and top with **cheddar**. Cook until browned and cooked to desired doneness, 3-5 minutes more.

6 FINISH AND SERVE

Drain liquid from **pickled onion**. Halve **buns**. (**TIP:** Toast buns if desired.) Spread as much **crema** as you like onto bottom halves. Fill buns with **patties, tomato**, and onion. Divide burgers and **potatoes** between plates. Serve with any remaining crema for dipping.

AWARD-WORTHY!

Our Fry Seasoning has a secret ingredient—paprika!

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