



GOUDA VIBES BURGERS

with Tomato Onion Jam & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 1
Onion



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Smoked Paprika



1 | 2
Chicken Stock
Concentrate



10 oz | 20 oz
Ground Beef**



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



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



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: 920



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1040



HELLO FRESH

HELLO

GOUDA

With nutty, caramelized flavor, this cheese is the perfect burger topper.

EASY DOES IT

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier results.

BUST OUT

- 2 Small bowls • Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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



1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Dice **tomato**.
- In a small bowl, combine **mayonnaise**, **sour cream**, and a **pinch of paprika** (you'll use the rest later). Season with **salt** and **pepper**; set aside.
- ↻ Trim and discard woody bottom ends from **asparagus**. (Save potatoes for another use.)



4 FORM PATTIES

- While onion cooks, form **beef*** into two patties (four patties for 4 servings), each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



2 ROAST POTATOES

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



5 COOK PATTIES & TOAST BUNS

- Heat a **drizzle of oil** in pan used for jam 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 **gouda**; cover pan until cheese melts.
- Meanwhile, halve **buns**. Toast until golden brown.



3 MAKE TOMATO ONION JAM

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until lightly browned, 8-10 minutes.
- Add **tomato**, **stock concentrate**, **remaining paprika**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water** (4 TBSP for 4). Cook, stirring, until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a second small bowl. Wash out pan.



6 SERVE

- Spread **bottom buns** with a **bit of sauce**. Fill buns with **patties** and **tomato onion jam**.
- Divide **burgers** between plates. Serve with **potato wedges** on the side and remaining sauce for dipping.

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