



ZINGY GOUDA BURGERS

with Mushrooms, Creamy Horseradish Sauce & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Button Mushrooms



10 oz | 20 oz
Ground Beef**



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



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



1.5 oz | 3 oz
Creamy Horseradish
Sauce
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.

HELLO

GOUDA

With nutty, caramelized flavor and rich, melty texture, this primo cheese is the perfect burger topper.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 960



HELLO FRESH

MELT WITH YOU

If your pan doesn't have a lid, use aluminum foil to cover it in step 3. This will help your cheese get nice and melty while ensuring your burgers don't overcook.

BUST OUT

- Baking sheet
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, half the garlic powder (you'll use the rest later), salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



3 FORM & COOK PATTIES

- While mushrooms cook, in a large bowl, combine **beef*, remaining garlic powder, salt (we used ½ tsp; 1 tsp for 4 servings), and pepper.** Form into two patties (**four patties for 4**), each slightly wider than a burger bun. Season with **salt and pepper.**
- Heat a **drizzle of 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 **gouda**; cover pan to melt cheese.



2 COOK MUSHROOMS

- While potatoes roast, trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!).**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt and pepper.** Cook, stirring, until browned and tender, 5-7 minutes.
- Turn off heat; transfer to a plate.



4 FINISH & SERVE

- While burgers cook, halve **buns**; place, cut sides up, directly on top rack. Toast until golden brown, 2-3 minutes.
- Spread toasted buns with **horseradish sauce.** Fill with **patties** and **mushrooms.** Divide **burgers** between plates. Serve with **potato wedges** on the side.