

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 | 2 Chicken Stock Concentrate



Tomato



Onion



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Smoked Paprika



10 oz | 20 oz Ground Beef**



2 Slices | 4 Slices Gouda Cheese Contains: Milk



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!



**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.

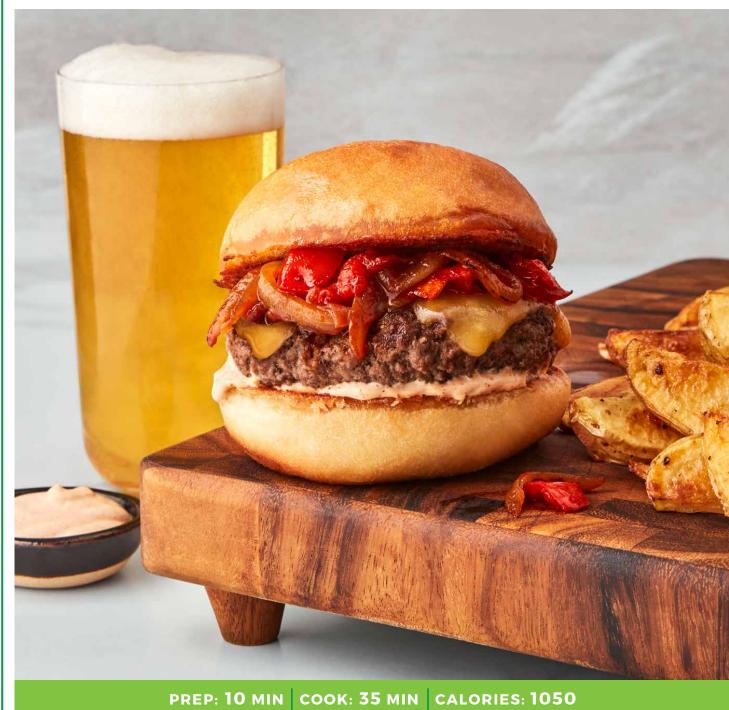






GOUDA VIBES BURGERS

with Tomato Onion Jam & Potato Wedges





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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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.)



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.



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.



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.



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.



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.