



“SKIP THE BUN” CRUNCHY CHEESEBURGER SALAD

with Monterey Jack & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Baby Lettuce



1 | 2
Sliced Dill Pickle



1 | 2
Tomato



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Beef**



1 | 2
Beef Stock Concentrate



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



2 tsp | 2 tsp
Dijon Mustard



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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.

HELLO

CHEESEBURGER SALAD

Everything you love about a burger in one satisfying bowl, minus the bun!



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 640



A BIG DILL

A dash of pickle brine takes the classic burger sauce blend of ketchup, mayonnaise, and mustard to a tangy new level.

BUST OUT

- Small bowl
- Large pan
- Strainer
- Large bowl
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Cooking oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Wash and dry produce.
- Trim and discard root end from **lettuce**; roughly chop. Reserve $\frac{1}{2}$ tsp **pickle brine** (1 tsp for 4 servings) in a small bowl; drain and discard remaining brine and roughly chop **pickle**. Dice **tomato**.
- Stir $\frac{1}{2}$ tsp **Fry Seasoning** and $\frac{1}{4}$ tsp **sugar** into bowl with reserved pickle brine (1 tsp Fry Seasoning and $\frac{1}{2}$ tsp sugar for 4). (You'll use the rest of the Fry Seasoning in the next step.)



3 MIX DRESSING

- Meanwhile, to bowl with **pickle brine mixture**, add **mayonnaise**, **ketchup**, and **half the mustard** (all for 4 servings). Stir until well combined.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



2 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef***, **remaining Fry Seasoning**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **stock concentrate** and $\frac{1}{4}$ **cup water** ($\frac{1}{2}$ cup for 4 servings). Cook, stirring, until liquid has absorbed and beef is cooked through, 2-3 minutes more. Transfer to a plate.



4 FINISH & SERVE

- In a large bowl, toss **lettuce** with **half the dressing** and **half the tomato**.
- Divide **salad** between bowls. Top with **beef**, **Monterey Jack**, **pickle**, and remaining tomato. Drizzle with remaining dressing and serve.

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