



# STREET CART-STYLE BURGERS

with Shawarma Mayo, Potato Wedges & Hot Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Tomato



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



2 oz | 4 oz  
Creamy Shawarma  
Sauce  
Contains: Milk, Soy



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Shawarma Spice  
Blend



1 | 2  
Chicken Stock  
Concentrate



2 tsp | 4 tsp  
Hot Sauce



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

### CREAMY SHAWARMA SAUCE

A creamy condiment flavored with chili, sumac, roasted garlic, and earthy cumin



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1190



## EASY DOES IT

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

## BUST OUT

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

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### 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.



### 4 COOK TOMATO

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **tomato slices** and cook until browned, 2-4 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



### 2 PREP

- Meanwhile, slice **tomato** into ½-inch-thick rounds; season with **salt** and **pepper**.
- Halve **buns**.



### 5 COOK PATTIES & TOAST BUNS

- In a large bowl, combine **beef\***, **Shawarma Spice Blend**, and **stock concentrate**. Form into two patties (four patties for 4 servings), each slightly wider than a burger bun; season with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for tomato over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- While patties cook, toast **buns** until golden brown.



### 3 MAKE SHAWARMA MAYO

- In a small bowl, combine **shawarma sauce**, **mayonnaise**, and **remaining garlic powder**.



### 6 FINISH & SERVE

- Once **potato wedges** are done roasting, divide between plates.
- Spread cut sides of **buns** with a **thin layer of shawarma mayo**. Fill buns with **cooked tomato slices**, **patties**, and as much **hot sauce** as you like.
- Serve **burgers** alongside potato wedges, with remaining shawarma mayo on the side for dipping.

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