



FIREHOUSE CHEESEBURGERS

with Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 tsp | 1 tsp
Garlic Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



¼ oz | ½ oz
Frank's RedHot® Original Seasoning Blend



1 | 2
Frank's RedHot® Original Cayenne Pepper Sauce



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



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



1 | 2
Crispy Fried Onions
Contains: 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

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli

Calories: 970



6 oz | 12 oz
Asparagus

Calories: 940



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



FRANK'S REDHOT® ORIGINAL SEASONING BLEND

Shake on the perfect blend of flavor and heat with Frank's RedHot® Original Seasoning Blend. Now you can sprinkle it on everything from burgers and veggies to pizza and fries.





HELLO

FIREHOUSE CHEESEBURGERS

Amped up with Buffalo-style seasoning and hot sauce

BURGER BLISS

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

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 ROAST POTATOES

- Adjust rack to middle position and preheat oven to 450 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)**, and a **big pinch of salt and pepper.**
 - Roast on middle rack until browned and tender, 20-25 minutes.
-
- Cut **broccoli** into bite-size pieces if necessary or trim and discard woody bottom ends from **asparagus**. Swap in broccoli or asparagus for potatoes; roast 12-15 minutes for broccoli or 10-12 minutes for asparagus. **(Save potatoes for another use.)**



3 FORM & COOK PATTIES

- In a large bowl, combine **beef***, **Frank's RedHot® Original Seasoning Blend**, a **dash of Frank's RedHot® Original Cayenne Pepper Sauce**, and **salt**. Form into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.
- Heat a **large drizzle of oil** in a large pan over medium heat. Add **patties** and cook until browned and cooked to desired doneness, 3-5 minutes per side. In the last 1-2 minutes of cooking, top patties with **Monterey Jack**; cover pan to melt cheese.



2 MAKE SAUCE

- While potatoes roast, in a small bowl, combine **sour cream**, **ranch dressing**, and **remaining garlic powder**; season with **salt** and **pepper**. **TIP: If you like things spicy, add a dash of hot sauce—just be sure to save some for forming your patties!**



4 FINISH & SERVE

- While patties cook, halve and toast **buns**. Spread cut sides with **creamy ranch sauce**, then fill with **patties** and **crispy fried onions**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.