

## **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



1tsp | 1tsp Garlic Powder



11/2 TBSP 3 TBSP Sour Cream

1 2

Pepper Sauce



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





10 oz | 20 oz Ground Beef\*\*



Original Seasoning Frank's RedHot®

¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



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



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 packagerest 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.









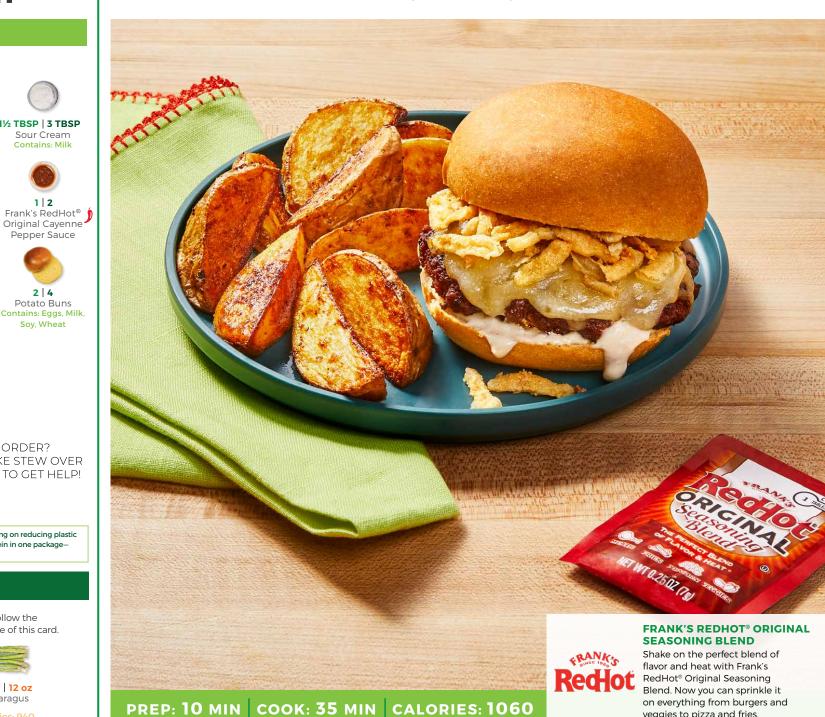


6 oz | 12 oz Asparagus

G Calories: 940

# FIREHOUSE CHEESEBURGERS

with Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce



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)

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\*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
- Divide **burgers** between plates and serve with **potato** wedges on the side.