



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



1 tsp | 1 tsp
Garlic Powder



1 | 1
OLD BAY®
Seasoning



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Worcestershire
Sauce



2 Slices | 4 Slices
Cheddar Cheese
Contains: Milk



2 | 4
Brioche Buns
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.

HELLO

OLD BAY AIOLI

Mayonnaise, mustard, garlic, and Old Bay make an easy aioli we like to call "Old Bay-oli!"

CHESAPEAKE CHEDDAR BURGERS

with Potato Wedges & OLD BAY® Aioli

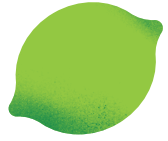


PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1130



OLD BAY® SEASONING

There are two things you need to know about Old Bay® Seasoning:
1. It's great on seafood.
2. It's great on everything else!



HELLO FRESH

BETTER CHEDDAR

Covering the pan in Step 3 will help the cheese melt evenly without overcooking the burgers. If your pan doesn't have a lid, use aluminum foil instead.

BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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Ground Beef is fully cooked when internal temperature reaches 160.



1 ROAST POTATO WEDGES

- Adjust rack to middle 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, salt, and pepper.**
- Roast on middle rack until browned and tender, 20-25 minutes.



3 COOK BURGERS

- In a large bowl, combine **beef***, ½ tsp **OLD BAY® Seasoning**, and ¼ tsp **Worcestershire sauce** (1 tsp **OLD BAY® Seasoning** and ½ tsp **Worcestershire sauce** for 4 servings). (Save any remaining **OLD BAY® Seasoning** and **Worcestershire sauce** for another use!)
- Form **beef mixture** into two patties (four patties for 4), each slightly wider than a burger bun. Season lightly with **pepper.**
- Heat a **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 each patty with **cheddar**; cover pan until cheese melts.



2 PREP & MAKE AIOLI

- Meanwhile, thinly slice **tomato** into rounds.
- In a small bowl, combine **mayonnaise, mustard, 1 tsp water, ½ tsp garlic powder, and ½ tsp OLD BAY® Seasoning** (2 tsp water, 1 tsp garlic powder, and 1 tsp **OLD BAY® Seasoning** for 4 servings). Set aside until ready to use in Step 4.



4 FINISH & SERVE

- While patties cook, halve and toast **buns** until golden.
- Spread a thin layer of **OLD BAY® aioli** on cut sides of bottom buns. Top with **patties, tomato slices,** and top buns.
- Divide **burgers** and **potato wedges** between plates. Serve with remaining **OLD BAY® aioli** on the side for dipping.

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