



DAD'S CLASSIC CHEESEBURGERS

plus Grilled Potatoes with Sour Cream & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Sliced Dill Pickle



2 | 4
Scallions



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



10 oz | 20 oz
Ground Beef**



1 tsp | 2 tsp
Garlic Powder



2 Slices | 4 Slices
Cheddar Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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

BURGER SAUCE

The yummy secret to this stellar sauce is out—it's mayo + ketchup + chopped dill pickle!



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1010



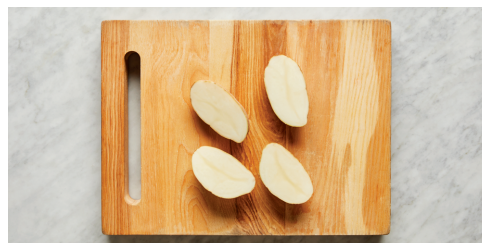
BUST OUT

- Grill
- Plastic wrap
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

MORE IS MORE

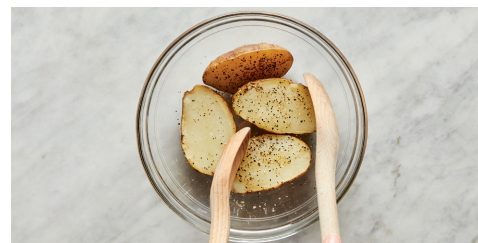
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 START PREP

- Preheat a grill to medium heat. (If using a grill pan, you'll heat it in Step 3.)
- **Wash and dry produce.**
- Halve **potatoes** lengthwise.



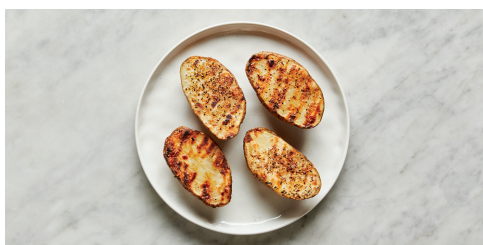
2 COOK POTATOES

- In a large microwave-safe bowl, toss **potatoes** with a **pinch of salt**. Cover tightly with plastic wrap; microwave until potatoes are fork tender, 5-8 minutes. (For 4 servings, you may need to microwave potatoes for an additional 2-3 minutes.)
- Add a **drizzle of oil** and season with **pepper**; toss to combine.



3 FINISH PREP & MAKE SAUCE

- While potatoes cook, finely chop **half the pickle slices**. (If using a grill pan, heat over medium-high heat while **potatoes cook**.) Trim and thinly slice **scallions**.
- In a small bowl, combine **mayonnaise**, **ketchup**, and **chopped pickle**. Set aside.



4 GRILL POTATOES

- Add **microwaved potatoes** to grill (or grill pan), cut sides down; grill, flipping occasionally, until lightly charred, 2-3 minutes. Wash and dry bowl.
- Season potatoes with **salt** and **pepper**. Transfer to a plate.



5 FORM & GRILL PATTIES

- Meanwhile, in bowl used for potatoes, combine **beef***, **garlic powder**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**.
- Form mixture into two patties (four patties for 4), each slightly wider than a burger bun. Brush **patties** all over with a **drizzle of oil**.
- Add patties to grill (or grill pan); grill to desired doneness, 3-5 minutes per side (grills can vary).
- In the last minute of grilling, top each patty with **cheddar**.



6 TOAST BUNS

- Meanwhile, halve **buns**; toast until golden.



7 FINISH & SERVE

- Spread cut sides of **buns** with as much **sauce** as you like. Fill buns with **patties**.
- Divide **burgers** and **potatoes** between plates. Top potatoes with **sour cream** and garnish with **scallions**. Serve with **remaining pickle slices** and any remaining sauce on the side.

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

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