



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Tomato



10 oz | 20 oz
Ground Beef**



1 | 1
Tex-Mex Paste



2 | 4
Potato Buns
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Guacamole



1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



**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

TACO BURGER

Everything you love about a taco
(including guac!) on a fluffy potato bun

TEX-MEX TACO BURGERS

with Guacamole & Tortilla Chips



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 750



EASY DOES IT

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

BUST OUT

- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

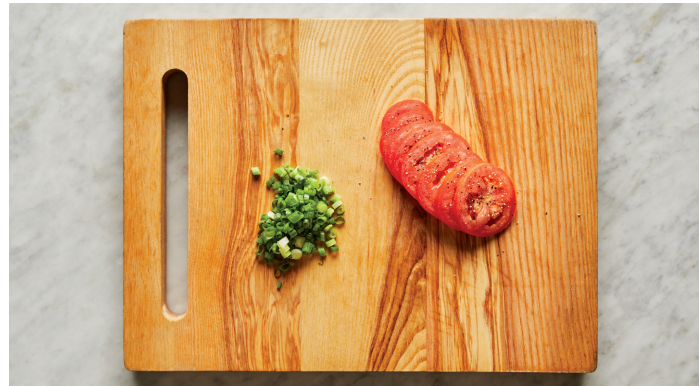
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

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

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Ground Beef is fully cooked when internal temperature reaches 160.



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**. Thinly slice **tomato** into rounds; season with **salt** and **pepper**.



3 TOAST BUNS

- Meanwhile, halve and toast **buns**.



2 FORM & COOK PATTIES

- In a large bowl, combine **beef***, **scallions**, and **half the Tex-Mex paste** (all for 4 servings). Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties**; cook until browned on one side, 3-5 minutes.
- Flip, then reduce heat to medium low and cover. Cook to desired doneness, 3-5 minutes more. **TIP: The Tex-Mex paste will release oil and splatter a little; lower heat if necessary.**



4 FINISH & SERVE

- Fill **buns** with **patties**; top with **guacamole** and as many **tomato slices** as you like.
- Divide **burgers** and **tortilla chips** between plates. Serve.

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