



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



10 oz | 20 oz
Ground Beef**



2 | 4
Potato Buns
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Crispy Fried Onions
Contains: Wheat



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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

GINGER SCALLION AIOLI

A creamy ginger-infused, scallion-studded mayo

SWEET THAI CHILI BURGERS

with Ginger Scallion Aioli, Crispy Onions & Sweet Potato Wedges



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 1120



SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- Baking sheet
- Zester
- Small bowl
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ 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 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until tender and slightly crispy, 25-30 minutes.



4 FORM PATTIES

- In a large bowl, gently combine **beef***, **scallion whites, half the remaining soy sauce (all for 4 servings), remaining grated ginger, and remaining garlic.**
- Form into two patties (**four patties for 4**), each slightly wider than a burger bun.



2 PREP

- Meanwhile, trim and mince **scallions**, separating whites from greens. Peel **ginger** and grate using a zester or the small holes of a box grater until you have ¾ tsp (**1½ tsp for 4 servings**). Peel and mince or grate **garlic.**



5 COOK PATTIES & TOAST BUNS

- When sweet potatoes have 10 minutes left, heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- While burgers cook, halve and toast **buns.**



3 MAKE AIOLI

- In a small bowl, combine **mayonnaise, scallion greens, ¾ tsp soy sauce, ¼ tsp grated ginger, ¼ tsp sugar, and a pinch of garlic (use 1½ tsp soy sauce, ½ tsp ginger, and ½ tsp sugar for 4 servings).**



6 FINISH & SERVE

- Spread cut sides of **buns** with **aioli (save some for dipping)**, then fill with **patties, chili sauce, and crispy fried onions.**
- Divide **burgers and sweet potato wedges** between plates. Serve with remaining aioli on the side for dipping.