

INGREDIENTS

2 PERSON | 4 PERSON



Baby Lettuce



Sliced Dill Pickle



Mayonnaise Contains: Eggs











2 tsp | 2 tsp

Dijon Mustard

Beef Stock Concentrate



1 TBSP | 2 TBSP Fry Seasoning



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



Crispy Fried Onions **Contains: Wheat**



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

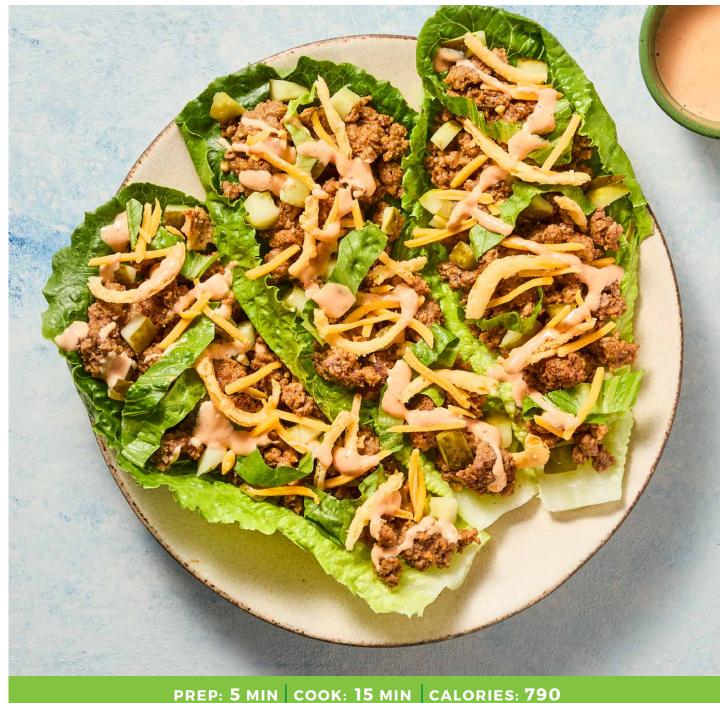






ONE-PAN CHEESEBURGER LETTUCE WRAPS

with Crispy Fried Onions, Pickle & Special Sauce





HELLO

SPECIAL SAUCE

Familiar ingredients, like ketchup. mustard, and mayonnaise, come together and transform into something truly extraordinary.

SERVE NOTICE

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

BUST OUT

- Small 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 discard root end from lettuce; separate leaves. Thinly slice 1-2 small center leaves until you have 1/3 cup shredded lettuce (2/3 cup for 4 servings). Drain pickle; roughly chop.



3 COOK BEEF

- Heat a drizzle of oil in a large pan over medium-high heat. Add beef*, remaining Fry Seasoning, salt, and pepper. Cook, breaking up meat into pieces, until browned and almost cooked through, 3-5 minutes.
- Stir in stock concentrate and 1/4 cup water (1/3 cup for 4 servings). Cook, stirring, until liquid has absorbed and beef is cooked through, 2-3 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Add half the cheese; stir until melted, 1 minute (save the rest for serving).





2 MAKE SAUCE

• In a small bowl, combine mayonnaise, ketchup, half the mustard, and ½ tsp Fry Seasoning (you'll use more in the next step). (For 4 servings, use all the mustard and 1 tsp. Fry Seasoning.) Stir in water 1 tsp at a time until sauce reaches a drizzling consistency. Set aside.



4 FINISH & SERVE

• Divide lettuce leaves between plates. Fill with beef mixture, pickle, shredded lettuce, crispy fried onions, remaining cheese, and special sauce. Serve.