



BUILD-YOUR-OWN BURGER BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Russet Potato



1 | 2
Baby Lettuce



1 | 2
Tomato



10 oz | 20 oz
Ground Beef**



1 | 2
Beef Stock Concentrate



1 TBSP | 2 TBSP
Onion Powder



2 | 4
Brioche Buns
Contains: Wheat



1 | 2
Sliced Dill Pickle



2 Slices | 4 Slices
Sliced Mild Cheddar Cheese
Contains: Milk



1 | 2
Crispy Fried Onions



1 | 2
Ketchup



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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.



HelloCustom

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



1 | 2
Sweet Potato
Calories: 1210



4 oz | 8 oz
Bacon
Calories: 1390



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1140



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can layer in smoky bacon or add a wholesome sweet potato side!

EASY DOES IT

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

BUST OUT

- Baking sheet (or 2 baking sheets) [🍳]
- Large pan
- Paper towels [🍳]
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP (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.

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1 START PREP & ROAST POTATO

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potato** into ½-inch-thick wedges.
- Toss potato on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**

- 🍳 Adjust racks to top and middle positions. Cut **sweet potato** into ½-inch-thick wedges. Toss on a separate baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on middle rack until slightly crispy and tender, 25-30 minutes.



4 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** (depending on the size of your pan, you may need to work in batches) and cook to desired doneness, 3-5 minutes per side (reduce heat to medium and cover if patties begin to brown too quickly).
- **TIP: To make cheeseburgers, in the last 1-2 minutes of cooking top patties with cheddar; cover pan to melt cheese.**

- 🍳 Use pan used for bacon here.



2 FINISH PREP

- Meanwhile, trim and discard root end from **lettuce**; separate leaves. Set larger leaves aside; finely slice remaining leaves crosswise. Thinly slice **tomato** into rounds; transfer to a plate and season all over with **salt and pepper.**

- 🍳 Heat a large dry pan over medium-high heat. Add **bacon**; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



5 TOAST BUNS

- While patties cook, halve and toast **buns**; transfer to a serving platter. **TIP: Begin setting up your burger bar with toppings if potato wedges and patties are still cooking!**



3 FORM PATTIES

- In a large bowl, combine **beef*, stock concentrate, onion powder, ½ tsp salt (¾ tsp for 4 servings), and pepper.**
- Form into two patties (four patties for 4), each slightly wider than a burger bun.



6 SERVE

- Serve **lettuce leaves, shredded lettuce, tomato, patties, buns, pickles, crispy fried onions, ketchup, mayonnaise,** and any remaining **cheddar** family style and let everyone build their own burgers.
- Serve with **potato wedges** on the side.
- 🍳 Serve with **sweet potato wedges** on the side.
- 🍳 Serve **bacon** alongside **burger bar.**

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

🍳 *Bacon is fully cooked when internal temperature reaches 145°.