

INGREDIENTS 2 PERSON | 4 PERSON 1 2 10 oz | 20 oz 2 4 Ground Beef** Tomato Potato Buns Contains: Soy, Wheat 1 TBSP | 2 TBSP 1/2 Cup | 1 Cup 4 TBSP | 8 TBSP Mexican Cheese Fajita Spice Blend Guacamole Blend **Contains: Milk** 1 tsp | 2 tsp 1.5 oz 3 oz Hot Sauce 🖠 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 OR GIVE US A CALL AT (646) 846-3663.

**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.

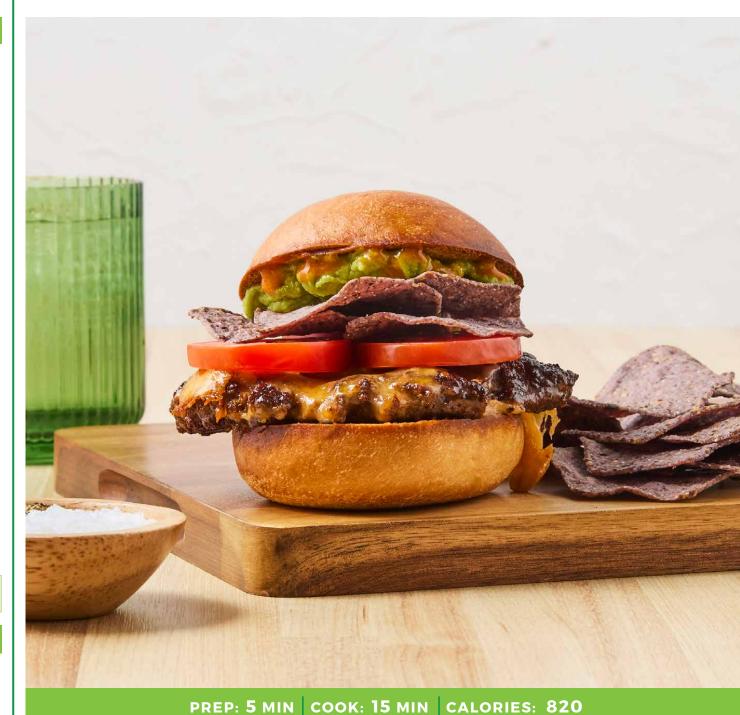
HELLO

SMASHED-IN-A-FLASH BURGERS

Smashing the burgers in the pan creates deliciously crispy irregular edges (yum!).

SMASHED-IN-A-FLASH TACO CRUNCHBURGERS

with Guacamole & Tortilla Chips



56



PERFECT FORM

When forming the beef into balls in Step 2, try not to overwork the meat. Using a light touch when mixing and shaping will make for juicy burgers.



1 PREP

- Wash and dry produce.
- Thinly slice tomato into rounds. Halve buns.



2 FORM BURGERS

- In a medium bowl, combine **beef*** and **Fajita Spice Blend**.
- Form **beef mixture** into two equal-size balls (four balls for 4 servings); season all over with salt and pepper.

BUST OUT

- Medium 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.

HOW WAS YOUR MEAL?



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



3 COOK BURGERS

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add beef and flatten each ball with a spatula to create very thin patties. (TIP: Do so carefully; oil may splatter a bit.) Cook to desired doneness, 3-4 minutes per side. (Don't worry if the patties aren't perfectly round those irregular edges will turn crispy.)
- In the last 1-2 minutes of cooking, top patties with Mexican cheese blend and cover pan to melt cheese.



4 FINISH & SERVE

- While patties cook, toast **buns** until golden brown.
- Spread top buns with **guacamole** and **hot sauce** to taste. Place **patties**, **tomato**, and a **few tortilla chips** on bottom buns. Close buns.
- Divide **burgers** between plates. Serve with remaining tortilla chips on the side.