



SMASHED-IN-A-FLASH TACO CRUNCHBURGERS

with Guacamole & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 4
Potato Buns
Contains: Soy, Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Fajita Spice Blend



1/2 Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



1 tsp | 2 tsp
Hot Sauce



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
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!).



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



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.

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.

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1 PREP

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



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.



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**.



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.

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