

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



10 oz | 20 oz Ground Beef**





½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



2 | 4 Brioche Buns Contains: Wheat



2 oz | 4 oz Smoky Mustard



1 | 2 Crispy Fried Onions Contains: Wheat



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.

*The ingredient you received may be a different color.

**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.







WHITE CHEDDAR CRUNCH BURGERS

with Griddled Onion, Roasted Potato Wedges & Smoky Mustard





HELLO

CRISPY FRIED ONIONS

All you do is sprinkle them on a burger to unleash their powers!

TAKE IT EASY

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

BUST OUT

- · Baking sheet
- Large pan
- Paper towels 🕏
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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.

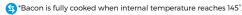
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*Ground Beef is fully cooked when internal temperature





1 ROAST POTATOES

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Slice **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until lightly browned and tender. 20-25 minutes.



2 PREP

- Meanwhile, peel and cut onion into 1/4-inch-thick rounds, keeping layers intact. Halve buns.
- Heat a large dry pan over mediumhigh 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. Once cool enough to handle, roughly chop.



3 GRIDDLE ONION

- Heat a drizzle of oil in a large pan over medium-high heat. Add onion and cook until tender and browned at the edges, 2-4 minutes per side. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe out pan. TIP: The onion slices won't brown well if they're not in a single layer. Cook in batches if necessary!
- Use pan used for bacon here.



4 COOK BURGERS

- Form **beef*** into two patties (four patties for 4 servings), each slightly wider than a burger bun. (TIP: Don't worry if your patties aren't perfectly round-those irregular edges will turn deliciously crispy!) Season generously with salt and pepper.
- Heat a drizzle of oil in pan used for onion over medium-high heat. Add patties and cook to desired doneness. 3-5 minutes per side. (Careful! Oil may splatter.)
- In the last 1-2 minutes of cooking, top patties with **cheddar** and cover pan to melt.



5 TOAST BUNS

• While patties cook, toast **buns** until golden brown. Spread as much mustard as you like onto cut sides of buns.



6 FINISH & SERVE

- Fill buns with griddled onion, patties. and crispy fried onions.
- Divide **burgers** between plates and serve with **potato wedges** on the side.
- Top patties with bacon.