

INGREDIENTS

2 PERSON | 4 PERSON







2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs**



10 oz | 20 oz Ground Beef**



12 oz | 24 oz Potatoes*



Ketchup



½ Cup | 1 Cup White Cheddar Cheese Contains: Milk



Old Bay Seasoning 4



2 tsp | 4 tsp Dijon Mustard



Potato Buns Contains: Soy,



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 packagerest 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.

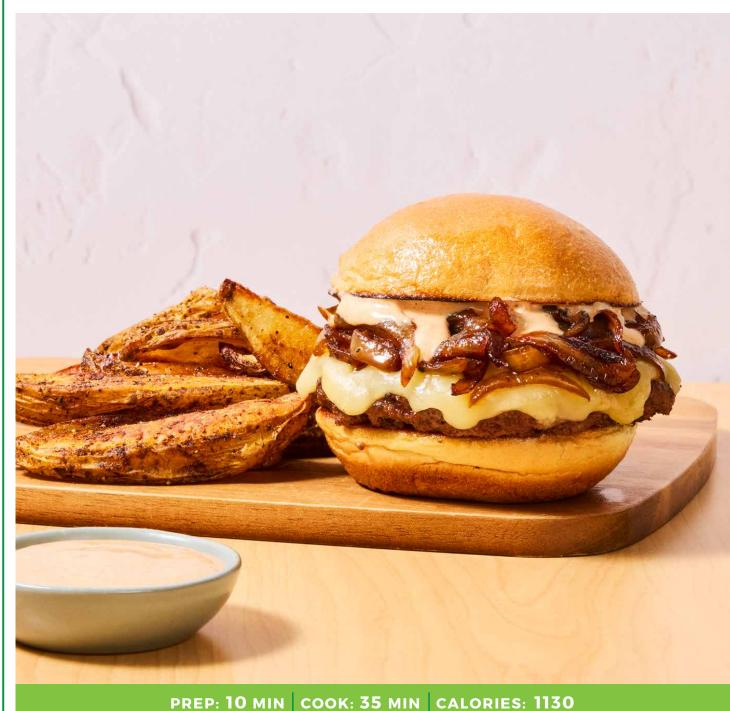






CHEESY SMASHED BURGERS

with Old Bay Fries, Caramelized Onion & Special Sauce





HELLO

SPECIAL SAUCE

Ketchup, mayo, mustard, and Old Bay make a smoky-sweet spread

SMASH HIT

Why do we ask you to form the beef mixture into balls? Flattening them while cooking gives burgers deliciously crispy, craggy edges.

BUST OUT

• Large pan 🔄

Paper towels

- Baking sheet
- Medium pan
- 2 Small bowls
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 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.

HOW WAS YOUR MEAL?



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Share your #HelloFreshPics with us @HelloFresh

*Ground Beef is fully cooked when internal temperature



1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice onion.
- Heat a large dry pan over mediumhigh heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too guickly, until crispy, 6-10 minutes. Transfer bacon to a paper-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a drizzle of oil and half the Old Bay Seasoning (you'll use more later). Season lightly with salt and pepper. TIP: No need to season generouslythere's already salt and pepper in the seasoning!
- · Roast on top rack until browned and crispy, 20-25 minutes.



- While potatoes roast, heat a large drizzle of oil in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened. 8-10 minutes.
- Add 1 tsp sugar (2 tsp for 4 servings) and a splash of water; cook until onion is caramelized and jammy, 2-3 minutes more. Season with salt and pepper.
- Turn off heat: transfer to a small bowl.



4 MAKE SAUCE & FORM BEEF

- Meanwhile, in a second small bowl. combine mayonnaise, ketchup, mustard, and as much remaining Old Bay Seasoning as you like. Set aside.
- Form beef* into two equal-size balls (four balls for 4 servings); season all over with salt and pepper.



5 COOK PATTIES

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Once pan is hot, add beef. Firmly 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 **cheddar**: cover pan to melt cheese. Remove from heat.



6 FINISH & SERVE

- While patties cook, halve and toast buns.
- Divide buns between plates and fill with patties, caramelized onion, and half the special sauce. Serve burgers with Old Bay fries on the side and remaining special sauce for dipping.
- Top burgers with bacon.

