

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



10 oz | 20 oz Ground Beef\*\*



10.8 g 21.6 g McCormick Grill Mates Brown Sugar **Bourbon Seasoning** 



1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 2 Tomato



1 Clove | 2 Cloves Garlic



Potato Buns Contains: Soy, Wheat



1 | 2 Ketchup



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.



# **HelloCustom**

2 PERSON | 4 PERSON

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

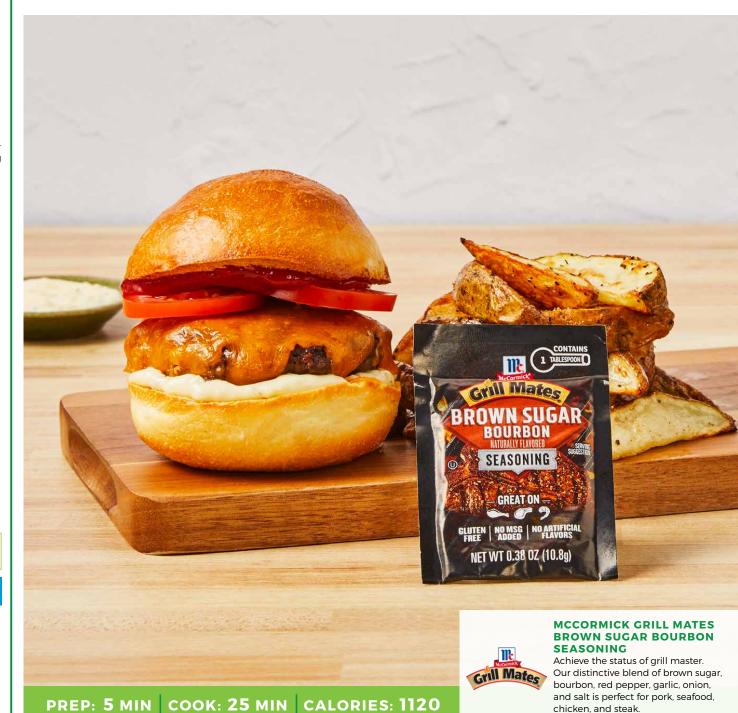






# **SWEET BOURBON CHEDDAR BURGERS**

with Potato Wedges & Garlic Aioli



chicken, and steak.



# **HELLO**

## **AIOLI**

A garlicky mayonnaise perfect for spreading and dipping—our condiment of choice for burgers and potato wedges!

# **EASY DOES IT**

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

### **BUST OUT**

- Baking sheet
- Medium bowl
- Small bowl
  - Large pan
- 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

## **HOW WAS YOUR MEAL?**



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# **1 ROAST POTATOES**

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a large drizzle of oil, salt, and pepper. Roast on top rack until browned and tender. 15-20 minutes.



# **2 PREP & MAKE AIOLI**

- · While potatoes cook, peel and mince or grate garlic. Thinly slice tomato into rounds.
- In a small bowl, combine garlic and mavonnaise. Taste and season with salt and pepper if desired.
- Reat 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 bacon to a paper-towel-lined plate. Wipe out pan.



### **3 MAKE PATTIES**

- · Meanwhile, in a medium bowl, combine beef\* and McCormick Grill Mates **Brown Sugar Bourbon Seasoning**
- Form mixture into two patties (four patties for 4 servings), each slightly wider than a burger bun.



#### **4 COOK PATTIES**

- Heat a drizzle of oil in a large pan over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side.
- In the last minute of cooking, top patties with cheddar; cover pan to melt.





#### **5 TOAST BUNS & BUILD BURGERS**

- While patties cook, halve buns and toast until golden.
- Spread cut sides of bottom buns with as much garlic aioli as you like. Spread a thin layer of ketchup onto cut sides of top buns. Fill with patties and tomato.
- Fill buns with patties, bacon, and tomato.



#### 6 SERVE

• Divide burgers and potato wedges between plates. Serve with any remaining garlic aioli on the side for dipping.

