



ANCHO BBQ BURGERS

with Griddled Onion & Roasted Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Red Onion



2 | 4
Potato Buns
Contains: Soy, Wheat



1 | 2
Red Pepper Jam



1 tsp | 2 tsp
Ancho Chili Powder



4 TBSP | 8 TBSP
BBQ Sauce



10 oz | 20 oz
Ground Beef**



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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.



4 oz | 8 oz
Bacon

Calories: 1200



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 950



HELLO


ANCHO CHILI POWDER

Along with BBQ sauce, this peppery spice amps up smoky flavor.

PERFECT FORM

When forming your patties, try not to overwork the beef. A light touch when shaping will make for juicier results.

BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Paper towels 
- 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.**
- 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 slice **onion** into ¼-inch-thick rounds, keeping layers intact. Halve **buns**.
-  Heat a large dry pan over medium-high 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. Once bacon is cool enough to handle, roughly chop.



3 MAKE ANCHO BBQ SAUCE

- In a small bowl, combine **jam, chili powder, BBQ sauce, and 2 tsp water (4 tsp for 4 servings).** Season with **salt and pepper.**



4 COOK ONION

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion rounds** and cook until tender and browned at the edges, 3-5 minutes per side. Season with **salt and pepper.** Transfer to a plate.

-  Use pan used for bacon here.




5 COOK PATTIES

- Meanwhile, in a large bowl, combine **beef*, salt, and pepper.** Form into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.
- Once onion rounds are done, heat a **drizzle of oil** in same pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- While patties cook, toast **buns** until golden brown. Evenly spread cut sides with **half the ancho BBQ sauce (you'll use the rest in the next step).**



6 FINISH & SERVE

- Add **mayonnaise** to bowl with **remaining ancho BBQ sauce;** stir to combine.
- Fill **buns** with **patties and griddled onion.** Divide **burgers and potato wedges** between plates. Serve **BBQ mayo** on the side for dipping.
-  Fill buns with **patties, griddled onion, and bacon.**

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

 *Bacon is fully cooked when internal temperature reaches 145°.