



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



12 oz | 24 oz
Fingerling
Potatoes



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
BBQ Sauce



4 oz | 8 oz
Bacon



10 oz | 20 oz
Ground Beef



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



1 | 1
Sliced Dill
Pickle



2 | 2
Scallions



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

BBQ CARAMELIZED ONION

Sweet, smoky, savory, and
all-around delicious

BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Roasted Potatoes

CRAFT BURGER



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1350



BEST SPUDS

Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The potato halves will sizzle when they hit that hot surface.

BUST OUT

- Baking sheet
- Medium pan
- Large pan
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**.
- Halve **potatoes** lengthwise. Toss on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. **TIP: For easy cleanup, line baking sheet with aluminum foil first.**
- Roast on top rack until lightly browned and tender, 20-25 minutes (you'll add more to the sheet then).



4 COOK PATTIES

- In a large bowl, combine **beef***, **minced onion**, **remaining Fry Seasoning**, and **salt** (we used ½ tsp; 1 tsp for 4 servings). Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat pan with **bacon fat** over medium-high heat; add **patties** and cook until browned, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **gouda**; cover pan until cheese melts and patties reach desired doneness.



2 CARAMELIZE ONION

- Meanwhile, melt 1 TBSP **butter** in a medium pan over medium-high heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and lightly browned, 8-10 minutes. **TIP: Lower heat and add a splash of water if onion begins to burn.**
- Stir in **half the BBQ sauce** (save the rest for serving); cook until warmed through, 2-3 minutes. Turn off heat.



5 TOP POTATOES & FINISH PREP

- Once **potatoes** are lightly browned and tender, remove from oven and evenly sprinkle with **pepper jack** and **chopped bacon**. Return to oven until cheese melts and potatoes are tender, 5-7 minutes more.
- Meanwhile, toast **buns** until golden.
- Trim and thinly slice **scallions**.



3 COOK BACON

- While onion cooks, heat a large pan over medium-high heat. Add **bacon*** and 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. Carefully discard all but a **thin layer of bacon fat** (you'll use this to cook the patties).
- Once bacon is cool enough to handle, finely chop half the slices.



6 SERVE

- Spread **buns** with **remaining BBQ sauce**. Fill with **patties**, **caramelized onion**, **bacon slices**, and **pickle** (you may have extra; if so, serve on the side).
- Divide **burgers** and **potatoes** between plates. Garnish potatoes with **sour cream** and **scallions** and serve.

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

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