



Barbecue Burger

with Garlic Potato Chips and Green Salad

This 4th of July, you don't have to pick between a burger or barbecue chicken. You can have it all! A touch of sweet and smoky barbecue sauce goes right into the burgers for an unexpected twist. Making baked potato chips is such a breeze; you'll never buy them from the store again!



Prep: 10 min
Total: 30 min



level 1



nut free



Ground Beef



Yukon Potatoes



Garlic Powder



BBQ Sauce



Cheddar
Cheese



Roma
Tomatoes



Spring Mix



Ketchup



Buns

Ingredients

| | | |
|----------------|----|-------|
| Ground Beef | | 16 oz |
| Yukon Potatoes | | 24 oz |
| Garlic Powder | | 2 t |
| BBQ Sauce | | 4 oz |
| Buns | 1) | 4 |
| Cheddar Cheese | 2) | 1 Cup |
| Roma Tomatoes | | 4 |
| Spring Mix | | 4 oz |
| Ketchup | | 2 ½ T |
| Oil* | | 2 T |

4 People

*Not Included

Allergens

- 1) Wheat
- 2) Milk

Tools

Baking sheet, 2 Medium bowls, Large pan

Ruler

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Nutrition per person Calories: 746 cal | Fat: 32 g | Sat. Fat: 10 g | Protein: 40 g | Carbs: 78 g | Sugar: 15 g | Sodium: 573 mg | Fiber: 9 g

2



1 Prep the tomatoes and potatoes: Wash and dry all produce.

Preheat the oven to 450 degrees. Thinly slice the **potatoes** (you can keep the skin on) into 1/8-inch thick rounds, like chips. Thinly slice the **tomatoes** into rounds.

3



2 Make the potato chips: Toss the **potato rounds** on a baking sheet with a large drizzle of **oil**, **half the garlic powder**, and a pinch of **salt** and **pepper**. Place in the oven for 15-20 minutes, flipping halfway through cooking, until golden brown.

3 Form the patties: In a medium bowl, combine the **ground beef**, **4 Tablespoons BBQ sauce**, and the remaining **garlic powder**. Form the mixture into four patties about the size of the **buns**. Season each patty generously with **salt** and **pepper**.

4



4 Cook the patties: With about 10 minutes left on the **potatoes**, heat a large drizzle of **oil** in a large pan over medium-high heat. Add the patties to the pan and cook for 2-4 minutes per side, until almost cooked to desired doneness. Place the **cheddar cheese** on top of the patties, cover, and cook for another minute, until melted.

5 Toast the buns and dress the greens: While the **burgers** cook, split the **buns** and place in the oven to toast for about 5 minutes. Toss the **spring mix** in a medium bowl with a large drizzle of **oil** and a pinch of **salt** and **pepper**.

5



6 Assemble the burgers: Spread the **toasted buns** with the remaining **BBQ sauce** and fill with the **patties**, **tomatoes**, and a bit of **spring mix**. Serve the **potato chips** with the **ketchup** for dipping, and any remaining spring mix to the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

