



CHEDDAR SMASH BURGERS

with Chipotle Ketchup, Green Salad, and Dill Pickles



HELLO SMASH BURGER

Flat-smashed patties have a deeply browned crust and classic flavor—it's the burger lover's burger.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**

-  Dill Pickles
-  Lemon
-  Ground Beef
-  Hamburger Buns
(Contains: Wheat, Milk)
-  Ketchup
-  Roma Tomatoes
-  Red Onion
-  Cheddar Cheese
(Contains: Milk)
-  Spring Mix Lettuce
-  Chipotle Powder

START STRONG


Smash burgers feature a simple hack that's perfect for the hustle-bustle of the season: because of their thin shape, they not only have a nice crusty exterior but also cook super-duper fast.

BUST OUT

- Large pan
- Medium bowl
- Small bowl
- Oil (2 tsp)
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---|--------|
| • Dill Pickles | 2 |
| • Roma Tomatoes | 2 |
| • Lemon | 1 |
| • Red Onion | 1 |
| • Ground Beef | 20 oz |
| • Cheddar Cheese | 1 Cup |
| • Hamburger Buns | 4 |
| • Spring Mix Lettuce | 4 oz |
| • Ketchup | 4 TBSP |
| • Chipotle Powder  | 1 tsp |

HELLO WINE



PAIR WITH

La Pintada Yecla Monastrell, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Slice one **pickle** into thin rounds; quarter other pickle lengthwise to create four spears. Cut one **tomato** into thin rounds; dice other tomato. Halve **lemon**. Peel **onion**, then slice four ¼-inch-thick rounds from the equator (the fattest part; use the rest as you like).



4 TOP BURGERS

Flip **burgers** over and cook on other side for about 2 minutes. Sprinkle **cheddar** onto tops of burgers, cover pan, and continue cooking until cheddar melts, about 1 minute more.



2 SHAPE BURGERS

Divide **beef** into four pieces, then shape each piece into a ball. Flatten each ball with your palm until you have a wide circle that's about ⅓ inch thick. Season generously with **salt** and **pepper**.



5 TOAST BUNS AND TOSS SALAD

While burgers cook, split **buns** in half and toast in toaster oven or oven until lightly golden, 1-2 minutes. (**TIP:** Place buns on a baking sheet first if using the oven.) Place **lettuce**, **diced tomato**, a squeeze or two of **lemon**, and **4 tsp olive oil** in a medium bowl and toss to combine. Season with **salt**, **pepper**, and more lemon (to taste).



3 COOK BURGERS

Heat a large drizzle of **oil** in a large pan over high heat. Add **burgers** to pan and immediately press down with a spatula to flatten them as much as possible. Cook until deeply browned and crisp on bottom, about 3 minutes. **TIP:** Press down with your spatula while the burgers cook to increase surface contact, which will help them get nice and crispy.



6 ASSEMBLE AND SERVE

Mix **ketchup** and a pinch or two of **chipotle powder** in a small bowl. (**TIP:** Set aside some plain ketchup for the kids—the chipotle is spicy.) Spread ketchup mixture onto **buns**, then fill with **burgers**, **sliced pickle**, **tomato rounds**, and **onion slices**. Serve with **salad** and **pickle spears** on the side.

FRESH TALK

What toppings would you put on your ultimate hamburger?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 50 NJ-5_FAM