



CHECK OUT THIS WEEK'S EXCELLENT EXTRAS TO MAKE AN EPIC FATHER'S DAY FEAST

From premium proteins to a decadent dessert (and everything in between)!



CORNBREAD

Lightly oil a muffin tin and preheat oven to 375°. Separate **rolls** into 6 rounds (do not unroll dough). Place each round into a prepared muffin cup. Bake until golden brown, 13-17 minutes. Serve warm, or bake ahead and reheat briefly in the microwave.

MAKES 2-4 SERVINGS

BURGER PACK

Ground Beef, Cheddar Cheese & Brioche Buns

Halve **buns**. Form **beef** into 4 equal-sized patties, each slightly wider than the buns; season generously with salt and pepper.

GRILL: Grill on oiled grates over medium-high heat to desired doneness (grills can vary!). In the last 2 minutes of cooking, top patties with **cheddar** and add buns to grill. Close grill to melt cheese and toast buns.

STOVETOP: Heat a drizzle of oil in a medium pan over medium-high heat. Cook to desired doneness, 3-5 minutes. In the last 2 minutes of cooking, top patties with cheddar to melt. Toast buns in burger drippings.



+ NOT-SO-SECRET SAUCE:

Grab ingredients you already have at home to dial up the flavor!

Combine equal parts **Dijon mustard**, **ketchup**, and **mayo**. Season to taste, then slather it on your burgers.



ULTIMATE BBQ PACK

Baby Back Ribs, Chicken Cutlets & Cornbread

RIBS

Remove **ribs** from package, reserving any extra sauce. Place on a lightly oiled piece of foil large enough to wrap around ribs. Brush tops of ribs with remaining sauce. Tightly crimp foil to form a packet.

GRILL: Place foil packet on grill grates over medium heat; close grill. Cook until ribs are warmed through, 20-25 minutes.

OVEN: Place foil packet on a baking sheet. Bake at 400° until ribs are warmed through and edges are lightly caramelized, 22-25 minutes. Remove ribs from packet. Cut between bones into desired number of portions and drizzle with sauce from foil packet.

CHICKEN

Pat **chicken** dry and season generously with salt and pepper (or your favorite spices).

GRILL: Grill on oiled grates over medium-high heat until browned and cooked through, 3-5 minutes per side (grills can vary!)

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook until browned and cooked through, 3-5 minutes per side. Let rest a few minutes, then slice.

CORNBREAD

Lightly oil a muffin tin and preheat oven to 375°. Separate **rolls** into 6 rounds (do not unroll dough). Place each round into a prepared muffin cup. Bake until golden brown, 13-17 minutes. Serve warm, or bake ahead and reheat briefly in the microwave.

+ TANGY TROPICAL MARINADE:

Grab ingredients you already have at home to dial up the flavor!

Combine **teriyaki sauce**, **lime juice**, and **grated ginger**. Marinate chicken at least 30 minutes, or up to overnight.



AVOCADO CHEDDAR RANCH SALAD KIT

Empty contents of **salad kit** into a large bowl. Drizzle with as much **dressing** as you like, then toss to evenly coat.

MAKES 2-4 SERVINGS



For additional nutritional and allergen information, visit www.hellofresh.com, or refer to the product packaging.



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FOUR-CHEESE PIZZA

1. Keep refrigerated until ready to bake. If product has been refrozen, thaw in the refrigerator first.
2. Adjust rack to middle position and preheat oven to 350°. Remove and discard plastic film. Bake **pizza** on middle rack, 15-18 minutes.
3. Let pizza stand at least 3 minutes before slicing and serving.

MAKES 2 SERVINGS



GARLIC HERB BUTTER

Use and enjoy!



SPINACH & ARTICHOKE PIZZA

1. Keep refrigerated until ready to bake. If product has been refrozen, thaw in the refrigerator first.
2. Adjust rack to middle position and preheat oven to 350°. Remove and discard plastic film. Bake **pizza** on middle rack, 15-18 minutes.
3. Let pizza stand at least 3 minutes before slicing and serving.

MAKES 2 SERVINGS



SURF & TURF PACK

Steak, Shrimp & Garlic Herb Butter

STEAK

Pat **steaks** dry and season generously with salt and pepper (or your favorite grilling spices).

GRILL: Grill on oiled grates over medium-high heat to desired doneness (we suggest 4-8 minutes per side, but grills can vary!).

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook to desired doneness, 5-7 minutes per side. Let rest a few minutes, then thinly slice against the grain and top with **garlic herb butter**.

SHRIMP

Pat **shrimp** dry, then toss with a drizzle of oil. Season with salt and pepper.

GRILL: (Optional: Thread soaked bamboo skewers through seasoned shrimp.) Grill in a grill basket over medium-high heat, flipping once or twice, until just opaque and cooked through (we suggest 3-4 minutes total, but grills can vary!).

STOVETOP: Heat a drizzle of oil in a medium pan over medium-high heat. Cook, flipping once or twice, until just opaque and cooked through, 3-4 minutes total. Toss with **garlic herb butter**.

REESE'S PIECES COOKIES

1. Preheat oven to 350° (325° if using a nonstick baking sheet). Lightly grease sheet.
2. Place **cookie dough rounds** 2 inches apart on prepared sheet.
3. Bake until edges are set, 14-18 minutes. (If baking from frozen dough, add 3 minutes to the bake time.)
4. Cool cookies for 3 minutes on sheet, then carefully transfer to a plate. Serve.

MAKES 3-4 SERVINGS



Chicken and Pork Ribs are fully cooked when internal temperature reaches 165°. Steak and Shrimp are fully cooked when internal temperature reaches 145°. Ground Pork and Ground Beef are fully cooked when internal temperature reaches 160°.

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