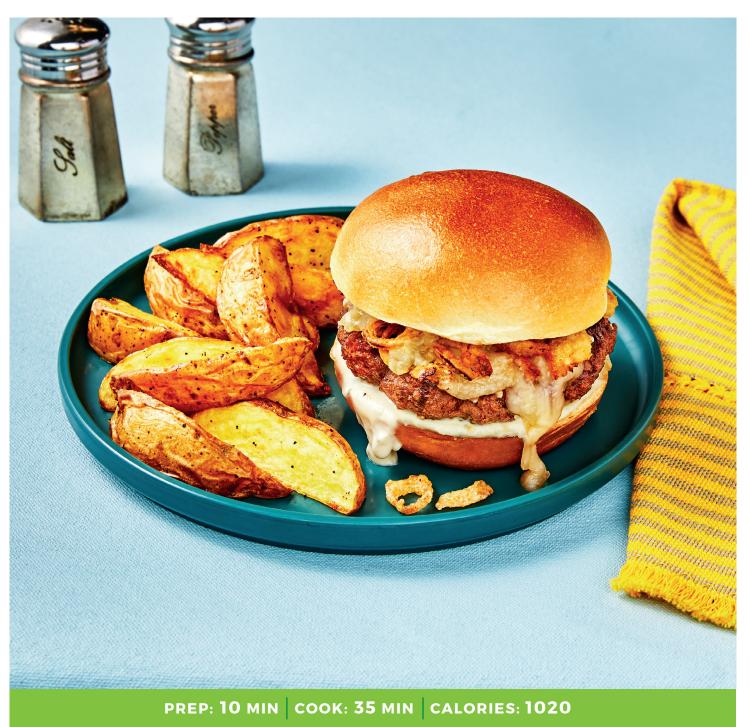


FIREHOUSE CHEESEBURGERS

with Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce



2



HELLO

FIREHOUSE CHEESEBURGERS

Ground beef patties are amped up with Buffalo-style seasoning and hot sauce for double the zesty, spicy flavor.

BURGER BLISS

When forming your patties in step 3, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- Small bowl
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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



1 ROAST POTATOES

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut potatoes into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of oil, half the garlic powder (you'll use the rest later), and a big pinch of salt and pepper.
- Roast on middle rack until browned and tender, 20-25 minutes.
- Cut broccoli florets into bite-size pieces if necessary.
 Swap in broccoli for potatoes; roast 12-15 minutes.
 (Save potatoes for another use.)



3 FORM & COOK PATTIES

- In a large bowl, combine beef*, Frank's Seasoning, a dash of Frank's hot sauce, and salt. Form into two patties (four patties for 4 servings), each slightly wider than a burger bun.
- Heat a **large drizzle of oil** in a large pan over medium heat. Add **patties** and cook until browned and cooked to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Monterey Jack**; cover pan to melt cheese.



2 MAKE SAUCE

 While potatoes roast, in a small bowl, combine sour cream, ranch dressing, and remaining garlic powder; season with salt and pepper. TIP: If you like things spicy, add a dash of the hot sauce—just be sure to save some for forming your patties!



4 FINISH & SERVE

- While patties cook, halve and toast **buns**. Spread cut sides with **creamy ranch sauce**, then fill with **patties** and **crispy fried onions**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.