

#### **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



2 TBSP | 4 TBSP Sour Cream Contains: Milk



1 tsp | 1 tsp

Garlic Powder

1.5 oz | 3 oz Buttermilk Ranch Dressing Contains: Eggs, Milk



7.2 g | 14.4 g Frank's RedHot® Original Seasoning Blend



10 oz | 20 oz Ground Beef



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



1 tsp | 2 tsp

Hot Sauce 🆠

¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1 | 2 Crispy Fried Onions Contains: Wheat

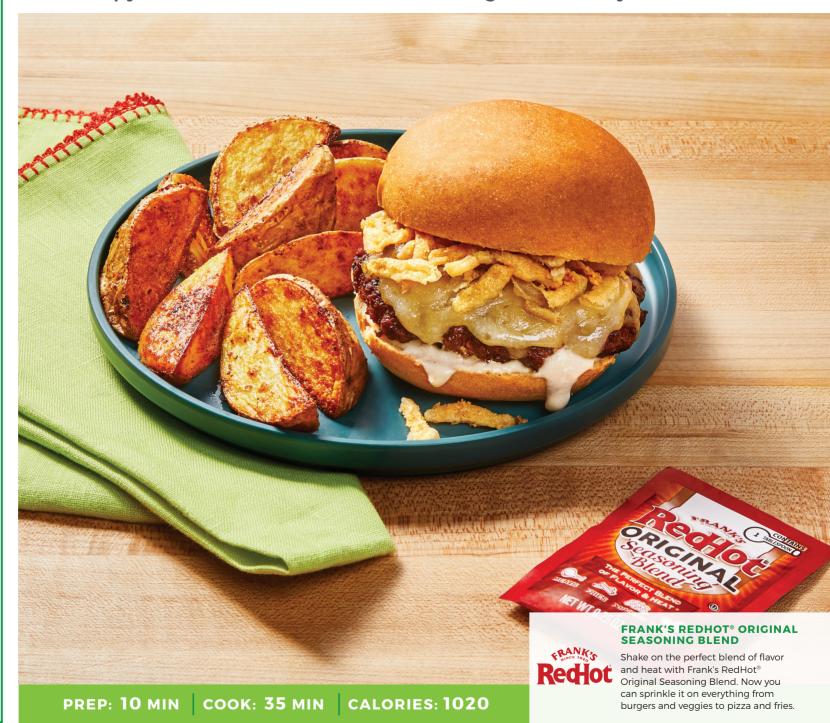
### **HELLO**

# FIREHOUSE CHEESEBURGERS

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

## FRANK'S REDHOT® FIREHOUSE CHEESEBURGERS

with Crispy Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce



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#### **BURGER-TASTIC**

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
- Olive 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 olive oil, half the garlic powder (you'll use the rest in the next step), and a big pinch of salt and pepper.
- Roast on middle rack until browned and tender, 20-25 minutes



#### **3 FORM & COOK PATTIES**

- In a large bowl, combine beef\*, Frank's RedHot® Original Seasoning, a dash of 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 olive 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.



 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 TOAST BUNS & SERVE**

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