



SUNNY-SIDE-UP BURGERS with Bacon, Gouda & Smoky Potato Hash



HELLO

SMOKED PAPRIKA

This feisty spice adds delicious depth to ketchup and roasted potatoes.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1270



Bell Pepper*



Bacon



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Ketchup



Sour Cream
(Contains: Milk)



Gouda Cheese
(Contains: Milk)



Yukon Gold Potatoes



Smoked Paprika



Scallions



Ground Beef



Hot Sauce



Eggs
(Contains: Eggs)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Rather than discarding the extra bacon fat in step 2, we highly recommend saving it! Store it in the fridge, then use it in place of butter for smoky scrambled eggs, mash it into potatoes, or melt some to start fried rice.

BUST OUT

- 2 Baking sheets
- Large pan
- 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Bell Pepper **1** | **2**
- Smoked Paprika **1 tsp** | **2 tsp**
- Bacon* **4 oz** | **8 oz**
- Ketchup **2 TBSP** | **4 TBSP**
- Sour Cream **4 TBSP** | **8 TBSP**
- Hot Sauce  **2 tsp** | **4 tsp**
- Scallions **2** | **4**
- Ground Beef* **10 oz** | **20 oz**
- Brioche Buns **2** | **4**
- Gouda Cheese **2 Slices** | **4 Slices**
- Eggs* **2** | **4**

* Bacon is fully cooked when internal temperature reaches 145 degrees.

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

* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 ROAST VEGGIES

Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Toss potatoes on one side of a baking sheet with a drizzle of **oil**, half the **paprika** (you'll use the rest later), **salt**, and **pepper**. Toss bell pepper on empty side with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until tender, 20-25 minutes. **TIP:** If needed, divide between 2 sheets; roast potatoes on top rack and peppers on middle rack.



4 COOK PATTIES

Trim and thinly slice **scallions**, separating whites from greens. In a large bowl, combine **beef**, **scallion whites**, **salt** (we used ¾ tsp kosher salt; 1½ tsp for 4 servings), and **pepper**. Form mixture into two patties (four patties for 4), each slightly wider than a burger bun. Heat pan with reserved **bacon fat** over medium-high heat. Add **patties**; cook to desired doneness, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.

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2 COOK BACON

While veggies roast, heat a large pan over medium-high heat. Add **bacon** and cook, turning occasionally, until crispy, 6-10 minutes. **(TIP:** Adjust heat if bacon begins to brown too quickly.) Turn off heat and transfer to a cutting board. Drain all but a thin layer of **bacon fat** from pan. Once cool enough to handle, roughly chop half the bacon.



5 TOAST BUNS & COOK EGGS

Meanwhile, halve **buns**. Place cut sides up on a second baking sheet; top bottom buns with **gouda**. Toast on middle rack until buns are golden and cheese has melted, 3-5 minutes. While buns toast, heat a drizzle of **oil** in pan used for patties over medium heat. Once hot, crack **eggs** into pan and cover. Fry eggs to preference. Uncover and season with **salt** and **pepper**.



3 MAKE SMOKY KETCHUP & HOT SAUCE CREMA

While bacon cooks, in a small bowl, combine **ketchup** and remaining **paprika**. In a separate small bowl, combine **sour cream**, a big pinch of **salt**, and as much **hot sauce** as you like; stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

Fill **buns** with **patties**, **smoky ketchup**, **hot sauce crema** (save a bit of each for the hash), **bacon slices**, and **eggs**. Toss together **veggies**, then divide between plates with **burgers**. Top veggie hash with **chopped bacon** and **scallion greens**, then drizzle with remaining ketchup and crema. Serve.

SUNNY BUSINESS

Fried eggs make just about anything 10x more delicious. Next time, try adding one to your BLT.

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