



SRIRACHA LIME CHEESEBURGERS

with Roasted Potato Wedges



HELLO PICKLED ONION

Tangy condiment perfection

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 860**



Yukon Gold
Potatoes



Limes



Fry Seasoning



Sriracha



Cheddar Cheese
(Contains: Milk)



Red Onion



Roma Tomatoes



Sour Cream
(Contains: Milk)



Ground Beef



Potato Buns
(Contains: Wheat)

START STRONG

Corral the kiddos into your kitchen! They can help juice the limes, season the patties, and assemble the burgers.

BUST OUT

- Grater
- Zester
- Baking sheet
- 2 Small bowls
- Olive oil (2 tsp)
- Sugar (¾ tsp)
- Vegetable oil (2 tsp)
- Large bowl
- Large pan

INGREDIENTS

Ingredient 4-person

- | | |
|-----------------------|----------|
| • Yukon Gold Potatoes | 24 oz |
| • Red Onion | 1 |
| • Limes | 2 |
| • Roma Tomatoes | 2 |
| • Fry Seasoning | 2 TBSP |
| • Sour Cream | 8 TBSP |
| • Sriracha | 2 tsp |
| • Ground Beef | 20 oz |
| • Cheddar Cheese | 4 Slices |
| • Potato Buns | 4 |

WINE CLUB

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1 PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges. Halve and peel **onion**. Thinly slice one half; grate remaining half until you have 2 TBSP (save the rest for another use). Zest ½ tsp zest from **limes**, then cut each into quarters. Thinly slice **tomatoes**.



4 SHAPE PATTIES

In a large bowl, mix **beef**, **grated onion**, and remaining **Fry Seasoning**. Using your hands, gently shape mixture into four evenly sized patties, each slightly wider than the buns. Season with plenty of **salt** and **pepper**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning** (we'll use the rest later), and a few big pinches of **salt** and **pepper**. Roast in oven until browned and tender, about 25 minutes, tossing halfway through.



5 COOK PATTIES

Heat a large drizzle of **oil** in a large pan over medium-high heat (we used nonstick). Add patties and cook 4 minutes on one side, then flip and top with **cheddar**. Cook until browned on second side and desired doneness is reached, 3-5 minutes more.



3 PICKLE ONION AND MAKE CREMA

Meanwhile, in a small bowl, toss together **sliced onion**, **juice** from all but one lime quarter, ¼ **tsp sugar**, and a pinch of **salt** and **pepper**. Set aside to **pickle**, tossing occasionally. In another small bowl, stir together **sour cream**, **lime zest**, ½ **tsp sugar**, juice from remaining **lime** quarter, and **1 tsp water**. Add **sriracha** to taste. Season with **salt**.



6 FINISH AND SERVE

Drain liquid from **pickled onion**. Halve **buns**. (**TIP:** Toast buns if desired.) Spread as much **crema** as you like onto bottom halves. Fill buns with **patties**, **tomatoes**, and onion. Divide burgers and **potatoes** between plates. Serve with any remaining crema for dipping.

FRESH TALK

When it comes to burgers, are you on team ketchup or mayo?

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