



FIREHOUSE CHEESEBURGERS

with Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 tsp | 1 tsp
Garlic Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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



¼ oz | ½ oz
Frank's Seasoning



1 | 2
Frank's Hot
Sauce



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Asparagus

Calories: 950



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



HELLO

FIREHOUSE CHEESEBURGERS

Amped up with Buffalo-style seasoning and hot sauce

BURGER BLISS

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier results.

BUST OUT

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

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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.

-  Trim and discard woody bottom ends from **asparagus**. Swap in asparagus for potatoes; roast until lightly browned and tender, 10-12 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 patties 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 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.