

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1tsp | 1tsp Garlic Powder



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



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



¼ oz | ½ oz Frank's Seasoning



1 | 2 Frank's Hot



10 oz | 20 oz Ground Beef**



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



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.

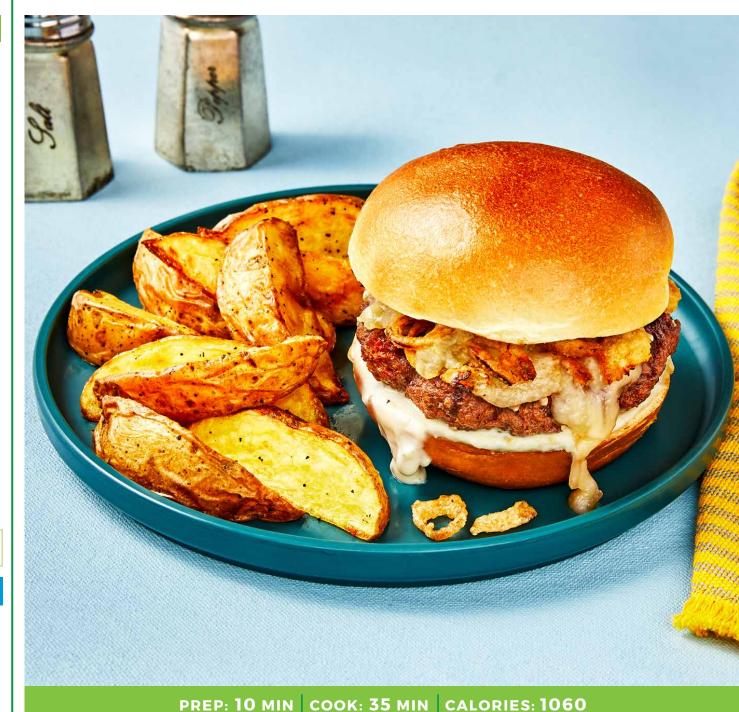






FIREHOUSE CHEESEBURGERS

with Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce





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

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cook, the bigger the rewards! Scan the OR code to share

and earn.



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.)



• 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!



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.



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.