



SWEET BOURBON CHEDDAR BURGERS

with Potato Wedges & Garlic Aioli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



10 oz | 20 oz
Ground Beef**



10.8 g | 21.6 g
Brown Sugar
Bourbon Seasoning



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1 | 2
Tomato



1 Clove | 2 Cloves
Garlic



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Potato Buns
Contains: Soy, Wheat



1 | 2
Ketchup



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.

HELLO

AIOLI

A garlicky mayonnaise perfect for spreading and dipping—our condiment of choice for burgers and potato wedges!



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1090



HELLO FRESH

EASY DOES IT

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

BUST OUT

- Baking sheet
- Medium bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)

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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 15-20 minutes.



2 PREP & MAKE AIOLI

- While potatoes cook, peel and mince or grate **garlic.** Thinly slice **tomato** into rounds.
- In a small bowl, combine garlic and **mayonnaise.** Taste and season with **salt** and **pepper** if desired.



3 MAKE PATTIES

- Meanwhile, in a medium bowl, combine **beef*** and **Brown Sugar Bourbon Seasoning.**
- Form mixture into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.



4 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last minute of cooking, top patties with **cheddar**; cover pan to melt.



5 TOAST BUNS & BUILD BURGERS

- While patties cook, halve **buns** and toast until golden.
- Spread cut sides of bottom buns with as much **garlic aioli** as you like. Spread a **thin layer of ketchup** onto cut sides of top buns. Fill with **patties** and **tomato.**



6 SERVE

- Divide **burgers** and **potato wedges** between plates. Serve with any **remaining garlic aioli** on the side for dipping.

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