



ONE-PAN CHEESEBURGER LETTUCE WRAPS

with Crispy Fried Onions, Pickle & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Baby Lettuce



1 | 2
Sliced Dill Pickle



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



2 tsp | 2 tsp
Dijon Mustard



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Beef**



1 | 2
Beef Stock
Concentrate



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



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!

**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.



10 oz | 20 oz
Ground Turkey

Calories: 650



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 790



HELLO

SPECIAL SAUCE

Familiar ingredients, like ketchup, mustard, and mayonnaise, come together and transform into something truly extraordinary.

SERVE NOTICE

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

BUST OUT

- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

🔄 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; separate leaves. Thinly slice 1-2 small center leaves until you have **1/3 cup shredded lettuce** (2/3 cup for 4 servings). Drain **pickle**; roughly chop.



3 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef***, **remaining Fry Seasoning**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and almost cooked through, 3-5 minutes.
- Stir in **stock concentrate** and **1/4 cup water** (1/2 cup for 4 servings). Cook, stirring, until liquid has absorbed and beef is cooked through, 2-3 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Add **half the cheese**; stir until melted, 1 minute (**save the rest for serving**).

🔄 Swap in **turkey*** for beef.



2 MAKE SAUCE

- In a small bowl, combine **mayonnaise**, **ketchup**, **half the mustard**, and **1/2 tsp Fry Seasoning** (**you'll use more in the next step**). (For 4 servings, use all the mustard and 1 tsp Fry Seasoning.) Stir in **water** 1 tsp at a time until sauce reaches a drizzling consistency. Set aside.



4 FINISH & SERVE

- Divide **lettuce leaves** between plates. Fill with **beef mixture**, **pickle**, **shredded lettuce**, **crispy fried onions**, **remaining cheese**, and **special sauce**. Serve.