



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
McCormick Grill Mates 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
OR GIVE US A CALL AT (646) 846-3663.

*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.



4 oz | 8 oz
Bacon

Calories: 1370



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1120



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken, and steak.



HELLO

AIOLI

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

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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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.



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.

🔗 Use pan used for bacon here.



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.
- 🔗 Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Wipe out pan.



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**.
- 🔗 Fill **buns** with **patties, bacon,** and **tomato**.



3 MAKE PATTIES

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



6 SERVE

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

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

🔗 *Bacon is fully cooked when internal temperature reaches 145°.