



JERK BURGERS WITH CITRUS SLAW

plus Roasted Potato Wedges & Spicy Jerk Mayo

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Orange



12 oz | 24 oz
Potatoes*



2 | 4
Brioche Buns
Contains: Wheat



10 oz | 20 oz
Ground Beef**



4 oz | 8 oz
Coleslaw Mix



2 oz | 4 oz
Jerk Sauce



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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.

HELLO

JERK SAUCE

This spicy-sweet Jamaican sauce is packed with tangy tamarind, garlic, chili peppers, and a pinch of brown sugar.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1050



AS YOU LIKE IT

Adjust the slaw to your liking, adding as much orange zest and juice as you want—you're the chef!

BUST OUT

- Baking sheet
- Zester
- 2 Medium bowls
- 2 Small bowls
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil

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 PREP & ROAST POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on middle rack until browned and tender, 20-25 minutes.



3 FORM & COOK PATTIES

- In a second medium bowl, gently combine **beef***, **remaining jerk sauce, panko,** and a **pinch of salt.**
- Form **beef mixture** into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



2 MAKE SLAW & MIX MAYO

- Meanwhile, zest and halve **orange.** Squeeze juice from half the orange (**whole orange for 4 servings**) into a small bowl.
- In a medium bowl, combine **coleslaw mix, 1 TBSP orange juice (2 TBSP for 4), a pinch of zest, a drizzle of olive oil, salt (we used ¼ tsp), and pepper.** Toss to coat; set aside until ready to serve.
- In a separate small bowl, combine **mayonnaise, half the jerk sauce,** and **1 TBSP water (2 TBSP for 4).**



4 FINISH & SERVE

- Halve and toast **buns**; spread a thin layer of **spicy jerk mayo** on cut sides.
- Fill buns with **patties** and **citrus slaw.** Divide **burgers** and **potato wedges** between plates. Serve with remaining spicy jerk mayo on the side for dipping.

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