



GOUDA VIBES BURGERS

with Tomato Onion Jam & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 1
Onion



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Smoked Paprika



1 | 2
Chicken Stock
Concentrate



2 Slice(s) | 4 Slice(s)
Gouda Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Soy, Wheat



10 oz | 20 oz
Ground Beef**



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: 1260



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



HELLO

GOUDA

With nutty, caramelized flavor, this cheese is the perfect burger topper.

EASY DOES IT

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

BUST OUT

- 2 Small bowls
- Large pan
- Baking sheet
- Kosher Salt
- Cooking Oil
- Black Pepper
- Sugar

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Dice **tomato**.
- In a small bowl, combine **mayonnaise**, **sour cream**, and a **pinch of paprika (you'll use the rest later)**. Season with **salt** and **pepper**; set aside.

- 🔄 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 to a paper-towel-lined plate. Wipe out pan.



4 FORM PATTIES

- While onion cooks, form **beef*** into two patties (**four patties for 4 servings**), each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and crispy, 20-25 minutes.



5 COOK PATTIES & TOAST BUNS

- Heat a **drizzle of oil** in pan used for jam over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **gouda**; cover pan until cheese melts.
- Meanwhile, halve **buns**. Toast until golden brown.



3 MAKE TOMATO ONION JAM

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until lightly browned, 8-10 minutes.
- Add **tomato**, **stock concentrate**, **remaining paprika**, **1 tsp sugar (2 tsp for 4 servings)**, and **2 TBSP water (4 TBSP for 4)**. Cook, stirring, until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a second small bowl. Wash out pan.

- 🔄 Use pan used for bacon here.



6 SERVE

- Spread **bottom buns** with a **bit of sauce**. Fill buns with **patties** and **tomato onion jam**.
 - Divide **burgers** between plates. Serve with **potato wedges** on the side and remaining sauce for dipping.
- 🔄 Fill buns with **patties**, **bacon**, and **tomato onion jam**.

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

🔄 *Pork is fully cooked when internal temperature reaches 145°.