CUBAN FRITA-STYLE BURGERS

with Crispy Fried Onions, Mayo-Ketchup Sauce, Zesty Sweet Potatoes & Slaw

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1180

INGREDIENTS

2 PERSON | 4 PERSON

- **2 | 4** Potato Buns — Contains: Soy, Wheat
- **1 | 2** Tomato
- **1 tsp | 1 tsp** Dried Oregano
- **1 | 2** Lime
- **4 oz | 8 oz** Coleslaw Mix
- **1 tsp | 2 tsp** Garlic Powder
- **1 | 2** Ketchup
- **2 | 4** Scallions
- **4 TBSP | 8 TBSP** Mayonnaise — Contains: Eggs
- **1 tsp | 1 tsp** Cumin
- **1 TBSP | 2 TBSP** Fry Seasoning
- **2 | 4** Sweet Potatoes
- **10 oz | 20 oz** Ground Beef
- **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.

HELLO

FRITA BURGER

We replaced fritas (fries) with crispy fried onions in this Cuban-inspired spin.

HELLO FRESH

CRISPY BUSINESS

Spread sweet potatoes out across the baking sheet with as little overlap as possible (but some is OK!). The more direct contact with the sheet, the better they'll brown and the crispier they'll be around the edges.

BUST OUT

- Small bowl
- Medium bowl
- Large pan
- Baking sheet
- Zester
- Large bowl

- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

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

HOW WAS YOUR MEAL?

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

1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning** (you'll use the rest in Step 4), **salt**, and **pepper**.
- Roast on top rack until tender and lightly crisped, 20-22 minutes (you'll finish the sweet potatoes in Step 5).

2 PREP

- Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Thinly slice **tomato** into rounds.

3 MAKE SAUCE & SLAW

- In a small bowl, combine **ketchup** and **half the mayonnaise**. Set aside.
- In a medium bowl, combine **coleslaw mix**, **scallion greens**, remaining mayonnaise, **juice from half the lime**, a **pinch of sugar**, **salt**, and **pepper**. Set aside.

4 COOK PATTIES & TOAST BUNS

- In a large bowl, combine **beef***, **scallion whites**, **garlic powder**, **half the cumin**, **half the oregano**, **remaining Fry Seasoning**, and **juice from one lime wedge** (all the cumin, all the oregano, and juice from two lime wedges for 4 servings). Form into two patties (four patties for 4), each slightly wider than a burger bun.
- 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.
- While patties cook, halve and toast **buns**.

5 FINISH SWEET POTATOES

- Once **sweet potatoes** are done, remove sheet from oven and carefully toss with as much **lime zest** as you like. Taste and season with **salt**.

6 FINISH & SERVE

- Spread bottom **buns** with a thin layer of **mayo-ketchup sauce**. Fill buns with **patties**, **tomato**, and as many **crispy fried onions** as you like.
- Divide **burgers**, **slaw**, and **zesty sweet potatoes** between plates. Serve with remaining mayo-ketchup sauce on the side for dipping.

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