



Smoked Ham & Cheese Sliders

with Potato Wedges & Salad with Red Wine Vinaigrette

Big Batch Dinner 55-70 Minutes · Calories: 890 · Protein: 31 g



Ingredients



Sesame Seeds



Fry Seasoning



Slider Buns



Garlic Powder



Coleslaw Mix



Smoked Deli Ham



Sliced Dill Pickle



Smoky Mustard



Red Wine Vinegar



Monterey Jack Cheese



Baby Lettuce



Cheddar Cheese



Potatoes*

*The ingredient you received may be a different color.

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Big Batch

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers!

Before you start

Flavor Savor

Save any leftover sliders and potato wedges in separate airtight containers; reheat in the microwave until warmed through, 2-3 minutes.

Cooking tools

baking sheet, baking dish, medium bowl, large bowl, strainer, paper towels, whisk, aluminum foil

Pantry ingredients

kosher salt, black pepper, cooking oil, olive oil, sugar, butter

Nutrition

Nutrients	per serving
Calories:	890
Total Fat:	44g
Saturated Fat:	17g
Sodium:	1550mg
Total Carbohydrate:	90g
Dietary Fiber:	8g
Added Sugars:	9g
Protein:	31g

Allergens

sesame seeds (contains: sesame), slider buns (contains: soy, wheat), monterey jack cheese (contains: milk), cheddar cheese (contains: milk), butter (contains: milk)

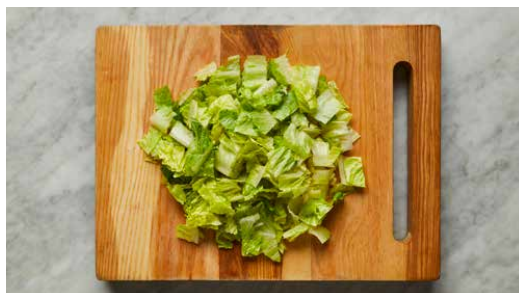
Cook for Your Crowd

Our recipes are customizable!

Making 6-8 servings? If you're on a 3-person plan, you'll have enough ingredients! Reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount.

Making 12 Servings? If you're on a 6-person plan, you'll have enough ingredients! Just triple the 4-serving recipe—easy! You may need to cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

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



1 Prep

- Adjust racks to top and middle positions and preheat oven to 350 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Drain and roughly chop **pickle**. Trim and discard root end from **lettuce**. Dry thoroughly with paper towels; chop into bite-size pieces.
- Place **4 TBSP butter (8 TBSP for 8 servings)** in a medium microwave-safe bowl and microwave until melted, 30-60 seconds. Add **sesame seeds, mustard, and a pinch of salt and pepper**; whisk until well combined.



2 Bake Potato Wedges

- Toss **potatoes** on a baking sheet with a **large drizzle of oil, Fry Seasoning, salt, and pepper**. Bake on top rack until browned and tender, 40-45 minutes.



3 Assemble Sliders

- While potatoes roast, carefully separate **top slider buns** from **bottom slider buns (keep top buns connected and bottom buns connected)**. Arrange bottom buns in a single layer in a 9-by-13-inch baking dish (**two baking dishes for 8 servings**).
- Evenly sprinkle **half the cheddar** over bottom buns. Top with **ham** and **chopped pickle**. Sprinkle with **Monterey Jack** and remaining cheddar. Top with top buns to form **sliders**.



4 Bake Sliders

- Spoon **sesame mustard butter** over **sliders (if butter mixture has separated, whisk before using)**. Cover baking dish tightly with foil. Bake on middle rack for 20 minutes.



5 Assemble Salad

- While sliders bake, in a large bowl, combine **vinegar, half the garlic powder, 3 TBSP olive oil, ½ tsp sugar, and a pinch of salt and pepper (all the garlic powder, 6 TBSP olive oil, and 1 tsp sugar for 8 servings)**. Whisk until combined.
- Add **lettuce** and **coleslaw mix** to bowl with **dressing**. Toss to combine.



6 Finish & Serve

- Once sliders have baked 20 minutes, carefully remove and discard foil from baking dish. Return **sliders** to middle rack and bake, uncovered, until top buns are lightly browned and cheese melts, 5-7 minutes.
- Serve ham and cheese sliders, **potato wedges**, and **salad** family style.



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

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