Old-School Deli Burgers

with Tangy Mayo, Creamy Coleslaw & Crispy Fried Onions

New & Improved 15-20 Minutes · Calories: 940 · Protein: 32 g

Ingredients

- Lemon
- Ketchup
- Mayonnaise
- Sour Cream
- Fry Seasoning
- Coleslaw Mix
- Crispy Fried Onions
- Potato Buns
- Dijon Mustard
- Ground Beef

Customizable Meal

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

Hello

Tangy Mayo

Basics, like mayo and mustard, combine to create something special.

Before you start

Smash Hit

Wait to flatten patties until they're in the pan. A spatula + some force = craggy edges that crisp up to perfection.

Cooking tools

small bowl, medium bowls, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar

Nutrition

Nutrients	per serving
Calories:	940
Total Fat:	59g
Saturated Fat:	18g
Sodium:	1320mg
Total Carbohydrate:	52g
Dietary Fiber:	3g
Added Sugars:	10g
Protein:	32g

Allergens

mayonnaise (contains: eggs), sour cream (contains: milk), crispy fried onions (contains: wheat), potato buns (contains: soy, wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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

1 Prep & Make Tangy Mayo

- **Wash and dry produce.**
- Quarter **lemon**.
- In a small bowl, combine **ketchup**, **half the mayonnaise**, **half the sour cream**, **half the mustard**, **¼ tsp sugar**, **¼ tsp Fry Seasoning** **(you'll use the rest in the next step)**, **juice from one lemon wedge**, **½ tsp salt**, and **pepper**. **(For 4 servings, use ½ tsp sugar, ½ tsp Fry Seasoning, juice from two lemon wedges, and 1 tsp salt.)**

2 Cook Patties

- In a medium bowl, gently combine **beef***, **remaining mustard**, **remaining Fry Seasoning**, a **big pinch of salt**, and **pepper**. Form beef into two equal-size balls **(four balls for 4 servings)**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Once pan is hot, add beef; firmly flatten each ball with a lightly oiled spatula to create patties, each slightly wider than a burger bun. Cook until browned and cooked through, 3-5 minutes per side. **(Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.)**

3 Make Slaw

- Meanwhile, in a second medium bowl, combine **coleslaw mix**, **remaining mayonnaise**, **remaining sour cream**, **¼ tsp sugar** **(½ tsp for 4 servings)**, **juice from two lemon wedges** **(four lemon wedges for 4)**, a **pinch of salt**, and **pepper**.
- Halve **buns**; toast until golden.

4 Finish & Serve

- Spread a **thin layer of tangy mayo** on **bottom buns**. Fill buns with **patties**, **crispy fried onions**, and as much remaining tangy mayo as you like.
- Divide **burgers** and **slaw** between plates. **(You can also top burgers with a bit of slaw for an authentic deli special.)** Serve.

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

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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