



Ancho BBQ Sloppy Joes

with Pickle Slices & Oven Gold Potatoes

New & Improved 30-40 Minutes · Calories: 810 · Protein: 33 g



Ingredients 2 Person | 4 Person



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



1 | 1
Onion



4 TBSP | 8 TBSP
BBQ Sauce



1 | 2
Ketchup



1 TBSP | 1 TBSP
Cornstarch



2 | 4
Potato Buns



1 | 2
Beef Stock
Concentrate



1 | 1
Sliced Dill
Pickle



1 tsp | 2 tsp
Ancho Chili
Powder



10 oz | 20 oz
Ground Beef

*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

Ancho Chili Powder

Along with BBQ sauce, this smoky spice amps up classic sloppy joe flavor.

Before you start

Crispy Business

After tossing your potatoes with oil and seasoning in step 1, spread them out across the baking sheet with as little overlap as possible (but some is OK!). The more direct contact the potato slices have with the sheet, the better they'll brown and the crispier they'll be around the edges.

Cooking tools

baking sheet, small bowl, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil

Nutrition

Nutrients	per serving
Calories:	810
Total Fat:	31g
Saturated Fat:	10g
Sodium:	1590mg
Total Carbohydrate:	89g
Dietary Fiber:	4g
Added Sugars:	19g
Protein:	33g

Allergens

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 Roast Potatoes

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a **large drizzle of oil, Fry Seasoning, salt, and pepper.**
- Roast on top rack until lightly browned and tender, 18-20 minutes.



2 Prep & Make Sauce

- While potatoes roast, halve, peel, and dice **onion**. Halve **buns**.
- In a small bowl, combine **BBQ sauce, ketchup, chili powder, stock concentrate, half the cornstarch, and 1 TBSP water. (For 4 servings, use all the cornstarch and 2 TBSP water.)** Set aside.



3 Start Filling

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring, until softened, 4-5 minutes.
- Add **beef***; season with **salt and pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (**it'll finish cooking in the next step**).



4 Finish Filling

- Add **BBQ sauce mixture** to pan with **beef**. Cook, stirring, until sauce has thickened and beef is cooked through, 2-3 minutes. Taste and season with **salt and pepper**. Turn off heat.



5 Toast Buns

- While filling cooks, toast **buns** until golden brown.



6 Serve

- Fill **buns** with as much **beef filling** and **sliced pickle** as you like. Divide **sloppy joes** between plates. Serve with **potatoes** and any remaining pickle on the side.

*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.

How was your meal?

Scan here to rate your recipe!



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