



ANCHO BBQ SLOPPY JOES

with Pickle Slices & Oven Gold Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Yellow Onion



1 | 2
Dill Pickle



2 | 4
Potato Buns
Contains: Eggs,
Milk, Wheat



4 TBSP | 8 TBSP
Classic BBQ Sauce



2 TBSP | 4 TBSP
Ketchup



1 tsp | 2 tsp
Ancho Chili
Powder



1 | 2
Beef Stock
Concentrate



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Ground Beef

HELLO

ANCHO CHILI POWDER

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 820



HOT TIP

After tossing your potatoes with seasoning in step 1, spread them out across the baking sheet, taking care that the pieces don't overlap (as much as you can). The more surface contact the potato rounds have with the sheet, the more they'll be able to brown and become deliciously crispy at the edges.

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **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

- While potatoes roast, halve, peel, and dice **onion**. Thinly slice **pickle** into rounds. Halve **buns**.
- In a small bowl, combine **BBQ sauce**, **ketchup**, **chili powder**, **stock concentrate**, half the **cornstarch**, and **1 TBSP water**. Set aside.
- **4 SERVINGS: Use all the cornstarch and 2 TBSP water.**



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. 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

- Divide **buns** between plates; stuff with as much **beef filling** and **sliced pickle** as you like. Serve with **potato rounds** and any remaining sliced pickle on the side.

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