



# ANCHO BBQ SLOPPY JOES

with Pickle Slices & Oven Gold Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 1  
Yellow Onion



1 | 1  
Dill Pickle



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





## CRISPY BUSINESS

After tossing your potatoes with salt and pepper 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)

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a large drizzle of **oil**, **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**. (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. 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°.