



# BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Loaded Potato Rounds



**HELLO**  
**BBQ CARAMELIZED ONION**  
Sweet, smoky, savory, and  
all-around delicious

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 1400



Brioche Buns  
(Contains: Eggs,  
Milk, Wheat)



Yukon Gold  
Potatoes



BBQ Sauce



Pepper Jack  
Cheese  
(Contains: Milk)



Dill Pickle



Scallions



Yellow Onion



Fry Seasoning



Bacon



Ground Beef



Sliced Gouda  
(Contains: Milk)



Sour Cream  
(Contains: Milk)

## START STRONG


Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The rounds will sizzle when they hit that hot surface.

## BUST OUT

- Baking sheet
- Large bowl
- Medium pan
- Kosher salt
- Large pan
- Black pepper
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion 1 | 2
- Brioche Buns 2 | 4
- Yukon Gold Potatoes 16 oz | 32 oz
- Fry Seasoning 1 TBSP | 2 TBSP
- BBQ Sauce 2 oz | 4 oz
- Bacon\* 4 oz | 8 oz
- Ground Beef\* 10 oz | 20 oz
- Sliced Gouda 2 Slices | 4 Slices
- Pepper Jack Cheese  ½ Cup | 1 Cup
- Dill Pickle 1 | 2
- Scallions 2 | 4
- Sour Cream 4 TBSP | 8 TBSP

\* Bacon is fully cooked when internal temperature reaches 145 degrees.

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

### WINE CLUB

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# HelloFRESH



## 1 PREP & ROAST POTATOES

Preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**. Cut **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Arrange in a single overlapping layer. Roast on top rack until lightly browned, 20 minutes.



## 4 COOK PATTIES

In a large bowl, combine **beef**, **minced onion**, remaining **Fry Seasoning**, and ½ **tsp salt** (1 tsp for 4 servings). Shape mixture into two patties (four patties for 4), each slightly wider than a burger bun. Heat pan with **bacon fat** over medium-high heat; add **patties** and cook until browned, 3-5 minutes per side. In the last 1-2 minutes of cooking, top each patty with **gouda**; cover pan until cheese melts and patties reach desired doneness.

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## 2 CAMELIZE ONION

Meanwhile, melt **1 TBSP butter** in a medium pan over medium-high heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and beginning to brown, 8-10 minutes. (**TIP:** Lower heat and add a splash of water if onion begins to burn.) Stir in half the **BBQ sauce** (you'll use the rest later); cook until warmed through, 2-3 minutes. Turn off heat.



## 5 TOP POTATOES & FINISH PREP

Once **potatoes** have roasted 20 minutes, remove from oven and evenly sprinkle with **pepper jack** and **chopped bacon**. Return to oven until cheese has melted and potatoes are tender, 5-7 minutes more. Meanwhile, toast **buns** until golden. Thinly slice **pickle** into rounds. Trim and thinly slice **scallions**.



## 3 COOK BACON

While onion cooks, heat a large pan over medium-high heat. Add **bacon** and cook, turning occasionally and adjusting heat if necessary, until crispy, 6-10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Discard all but a thin layer of **bacon fat** (you'll use this to cook patties). Once bacon is cool enough to handle, finely chop half the slices.



## 6 SERVE

Spread **buns** with remaining **BBQ sauce**. Fill with **patties**, **caramelized onion**, **bacon strips**, and **sliced pickle** (you may have extra—if so, serve on the side). Divide **burgers** and **potatoes** between plates. Garnish potatoes with **sour cream** and **scallions** and serve.

## BACON ME HUNGRY

Cooking with bacon fat is a flavorful game changer. Next time, try starting your scrambled eggs with some.

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