



# 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



Yellow Onion



Yukon Gold Potatoes



BBQ Sauce



Ground Beef



Dill Pickle



Scallions



Brioche Buns  
(Contains: Eggs,  
Milk, Wheat)



Fry Seasoning



Bacon



Pepper Jack  
Cheese  
(Contains: Milk)



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

## 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.



**1 PREP & ROAST POTATOES** Adjust rack to top position and 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 **salt** (we used ½ tsp kosher salt; 1 tsp for 4 servings). Form 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 lightly browned, 8-10 minutes. (**TIP:** Lower heat and add a splash of water if onion begins to burn.) Stir in half the **BBQ sauce** (save the rest for serving); 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 melts 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 browning too quickly, 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 slices**, and **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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