



BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Loaded Potato Rounds

CRAFT BURGER

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
BBQ Sauce



4 oz | 8 oz
Bacon



10 oz | 20 oz
Ground Beef



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



1 | 1
Dill Pickle



2 | 2
Scallions



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

BBQ CARAMELIZED ONION

Sweet, smoky, savory, and all-around delicious



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1360



BEST SPUDS

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

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* Bacon is fully cooked when internal temperature reaches 145°.
* Ground Beef is fully cooked when internal temperature reaches 160°.



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 (you'll add more to the sheet then).



4 COOK PATTIES

- In a large bowl, combine **beef***, **minced onion**, **remaining Fry Seasoning**, and **salt** (we used ½ tsp). (Use 1 tsp salt 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.



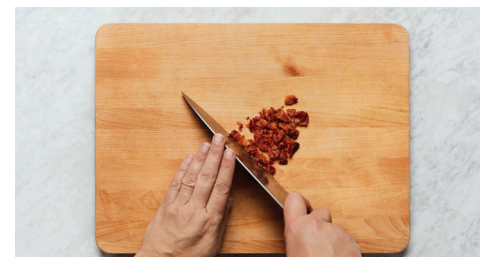
2 CARAMELIZE ONION

- 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. Carefully 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.