



## 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

\*The ingredient you received may be a different color.

HELLO

## BBQ CARMELIZED ONION

Sweet, smoky, savory, and  
all-around delicious

# BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Loaded Potato Rounds

CRAFT BURGER



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
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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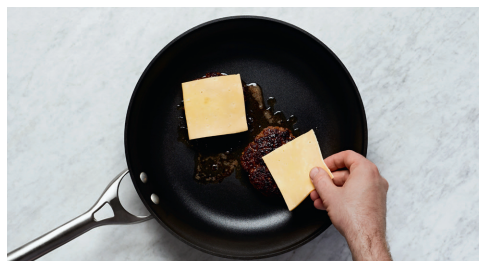
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\* Bacon is fully cooked when internal temperature reaches 145°.  
\* Ground Beef is fully cooked when internal temperature reaches 160°.



### 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; 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.



### 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 if onion begins to brown too quickly.**
- 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 sheet from oven; 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 the 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.