



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



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



12 oz | 24 oz  
Fingerling 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  
White Cheddar  
Cheese  
Contains: Milk



1 | 1  
Sliced Dill Pickle



2 | 2  
Scallions



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

## HELLO

### BBQ CARMELIZED ONION

Sweet, smoky, savory, and  
all-around delicious

# BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Roasted Potatoes

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 potato halves 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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\*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 produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**.
- Halve **potatoes** lengthwise. Toss on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. **TIP: For easy cleanup, line baking sheet with aluminum foil first.**
- Roast on top rack until lightly browned and tender, 20-25 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 **reserved 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** are lightly browned and tender, remove from oven and evenly sprinkle with **cheddar** and **chopped bacon**. Return to oven until cheese melts and potatoes are crispy, 5-7 minutes more.
- Meanwhile, toast **buns** until golden. Trim and thinly slice **scallions**.



### 3 COOK BACON

- While onion cooks, heat a large, dry 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.