



BACON GUACAMOLE D-LUXE BURGERS

with Nacho Mega Fries and Mixed Greens



HELLO NACHO MEGA FRIES

Roasted potato wedges get a nacho-licious makeover with a topping of melty cheese, zesty crema, and tomatoes.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1240



Yukon Gold Potatoes



Roma Tomato



Guacamole



Smoked Paprika



Bacon



Pepper Jack Cheese
(Contains: Milk)



Mexican Cheese Blend
(Contains: Milk)



Scallions



Lime



Sour Cream
(Contains: Milk)



Southwest
Spice Blend



Ground Beef



Brioche Buns
(Contains: Eggs,
Milk, Wheat)



Mixed Greens

START STRONG

If you see a bit of cheese peeking out of your stuffed patties in step 3, it's OK! Any cheese that oozes out while the patties cook will crisp up in the pan, turning it toasty and extra-delicious.

BUST OUT

- Zester
- 2 Small bowls
- Baking sheet
- Large pan
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper
- Medium bowl
- Large bowl

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz | 24 oz**
- Scallions **2 | 4**
- Roma Tomato **1 | 2**
- Lime **1 | 1**
- Guacamole **2 oz | 4 oz**
- Sour Cream **4 TBSP | 8 TBSP**
- Smoked Paprika **1 tsp | 2 tsp**
- Southwest Spice Blend **1 TBSP | 2 TBSP**
- Bacon* **4 oz | 8 oz**
- Ground Beef* **10 oz | 20 oz**
- Pepper Jack Cheese **½ Cup | 1 Cup**
- Brioche Buns **2 | 4**
- Mexican Cheese Blend **½ Cup | 1 Cup**
- Mixed Greens **2 oz | 4 oz**

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

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP AND MAKE AVOCADO SPREAD

Preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Finely dice **tomato**. Zest and halve **lime**. (**TIP:** Roll lime before slicing to release juices.) In a small bowl, combine **guacamole**, half the **sour cream**, half the **tomato**, half the **scallion greens**, **salt**, and **pepper**.



4 COOK PATTIES AND MAKE CREMA

Heat pan used for bacon over medium-high heat. (**TIP:** If pan is dry, add a drizzle of oil). Add **patties**; cook to desired doneness, 3-5 minutes per side. Meanwhile, halve and toast **buns**. In a second small bowl, combine remaining **sour cream** and **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

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2 ROAST POTATOES AND COOK BACON

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **paprika**, **1 tsp Southwest Spice** (2 tsp for 4; we'll use more later), **salt**, and **pepper**. Roast on top rack until golden brown, 20-25 minutes. Meanwhile, heat a large, dry pan over medium-high heat. Add **bacon**. Cook, turning occasionally, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



5 TOP POTATOES AND MAKE SALAD

Once **potatoes** are done, remove from oven and push to center of baking sheet. Sprinkle with **Mexican cheese**; return to top rack until cheese is melted, 2-3 minutes. Meanwhile, in a large bowl, combine juice from both **lime halves** and a large drizzle of **olive oil**; add **mixed greens** and toss to coat. Season with **salt** and **pepper**.



3 FORM PATTIES

In a medium bowl, combine **beef**, **scallion whites**, remaining **Southwest Spice**, **salt** (we used ¾ tsp; use 1½ tsp for 4 servings), and **pepper**. Form mixture into two ½-inch-thick patties (four patties for 4). Divide **Pepper Jack** between the centers of each patty. Gently fold meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun.



6 FINISH AND SERVE

Top cheesy **potatoes** with **crema** and remaining **tomato** and **scallion greens**; divide between plates. Fill **buns** with **patties**, **bacon**, and **avocado spread**. Serve with **salad** on the side.

BACON IT BETTER

Bacon fat adds salt, smoke, and lots of mouthwatering flavor to food. Next time, try using it to cook grilled cheese.

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