



# BEEF & MUSHROOM RANCH BURGERS WITH BACON

plus Herby Potatoes, Mixed Greens & Caesar Dressing

PREMIUM PICKS

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Ground Beef\*\*



4 oz | 8 oz  
Bacon



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



4 oz | 8 oz  
Button Mushrooms



1 TBSP | 2 TBSP  
Ranch Spice



2 oz | 4 oz  
Mixed Greens



1.5 oz | 3 oz  
Caesar Dressing  
Contains: Eggs,  
Fish, Milk



1 | 2  
Croutons  
Contains: Milk,  
Wheat



1/4 Cup | 1/2 Cup  
Parmesan Cheese  
Contains: Milk



12 oz | 24 oz  
Potatoes\*



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1/4 Cup | 1/2 Cup  
Monterey Jack  
Cheese  
Contains: Milk



1.5 oz | 3 oz  
Buttermilk Ranch  
Dressing  
Contains: Eggs, Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

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

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

## HELLO

### BEEF & MUSHROOM BURGERS

Sauteed mushrooms add savory flavor and tender texture to juicy beef patties.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1630

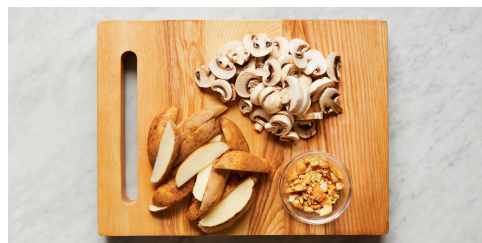


## EASY DOES IT

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier results.

## BUST OUT

- Large pan
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Small bowl
- Medium bowl
- Large bowl



## 1 PREP

- Adjust rack to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and slice **mushrooms** (skip if your mushrooms are pre-sliced!). Cut **potatoes** into ½-inch-thick wedges. Roughly crush **croutons** in their bag. **TIP: Cut a small slit in the bag to let some air out first.**



## 2 COOK MUSHROOMS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**, a **pinch of salt**, and **pepper**. Cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



## 3 ROAST POTATOES

- While mushrooms cook, toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Ranch Spice** (you'll use the rest later), a **big pinch of salt**, and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.



## 4 COOK BACON

- Heat pan used for mushrooms over medium-high heat. Add **bacon\***; 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 it to cook the patties in step 6).



## 5 MIX MAYO & TOAST BUNS

- While bacon cooks, in a small bowl, combine **mayonnaise** and **ranch dressing**. Taste and season with **salt** and **pepper** if desired.
- Halve **buns**. Toast directly on middle rack, cut sides up, until golden, 2-3 minutes.



## 6 FORM & COOK PATTIES

- Transfer **mushrooms** to a cutting board; finely chop.
- In a medium bowl, gently combine **beef\***, **chopped mushrooms**, **half the Parmesan**, **remaining Ranch Spice**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**.
- Form mixture into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in 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 **Monterey Jack**; cover and cook until cheese melts and patties reach desired doneness.



## 7 FINISH & SERVE

- In a large bowl, toss **mixed greens** (reserve a bit of the mixed greens for burgers) with **Caesar dressing**; taste and season with **salt** and **pepper** if desired. Sprinkle with **crushed croutons** and **remaining Parmesan**.
- Spread cut sides of **top buns** with as much **ranch mayo** as you like. Fill buns with **patties** and **bacon**; top with reserved mixed greens.
- Divide **burgers**, **potatoes**, and **salad** between plates. Serve with any remaining ranch mayo on the side for dipping.

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

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

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