



CHILI ONION CHEESEBURGERS

with Steak Fries



HELLO POTATOES

Yukon Golds aren't the only spuds in this recipe—there's potato in your burger buns, too! Potato starch makes these buns light and fluffy.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1030



Yukon Gold Potatoes



Tomato Paste



Red Wine Vinegar



Cheddar Cheese
(Contains: Milk)



Potato Buns
(Contains: Milk, Wheat, Eggs)



Red Onion



Chili Powder



Ground Beef



Ketchup

START STRONG


Use a light touch when shaping the beef into patties—they don't have to be perfectly round. Overhandling ground meat can cause the texture of the burgers to be tough.

BUST OUT

- Baking sheet
- Large pan
- 2 Small bowls
- Vegetable oil (2 TBSP | 4 TBSP)
- Sugar (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Red Onion | 1 2 |
| • Tomato Paste | 3 TBSP 6 TBSP |
| • Chili Powder  | 1 tsp 2 tsp |
| • Red Wine Vinegar | 5 tsp 10 tsp |
| • Ground Beef | 10 oz 20 oz |
| • Cheddar Cheese | 2 Slices 4 Slices |
| • Potato Buns | 2 4 |
| • Ketchup | 2 TBSP 4 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP AND ROAST POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges (like steak fries). Toss on a baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast, flipping halfway through, until browned and crispy, about 25 minutes.



4 FORM PATTIES

While onion cooks, form **beef** into two patties, each slightly wider than a burger bun. Season generously with **salt** and **pepper**. (**TIP:** Make a small indentation with your thumb in the middle of each patty to ensure even cooking.)



2 COOK ONION

Meanwhile, thinly slice **onion**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add onion and cook, stirring, until lightly browned, 5-7 minutes. Stir in ¼ **cup water**. Continue to cook, stirring, until liquid has evaporated, 3-5 minutes. Repeat twice more, adding ¼ cup water and stirring until liquid has evaporated, 6-10 minutes more.



5 COOK PATTIES

Heat a large drizzle of **oil** in pan used to cook onion over medium-high heat. Add **patties** and cook until browned on the first side, 3-5 minutes. Flip and cook until almost cooked to desired doneness, 1-3 minutes. Evenly top with **cheddar**. Cook to desired doneness, another 1-2 minutes.



3 MAKE RELISH

Stir a final ¼ **cup water** (you will have added 1 cup total), **tomato paste**, **2 tsp sugar**, **2 TBSP butter**, and half the **chili powder** into pan with **onion**. Cook 3 minutes. Stir in **1 TBSP vinegar**. Season with **salt** and **pepper**. (Add a splash more vinegar if desired.) Transfer to a small bowl. Wipe out pan.



6 FINISH AND SERVE

Meanwhile, halve **buns**. Toast in oven until browned, 3-5 minutes. In a separate small bowl, combine **ketchup** and remaining **chili powder**. Divide **patties** and **chili onion relish** between toasted buns. Divide burgers and **potatoes** between plates. Serve with spiced ketchup on the side.

CHEESE WIZ

Build a better burger with bold and buttery cheddar!

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