

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.



Yukon Gold

Potatoes

Red Onion



Chili Powder

Tomato Paste



Red Wine

Vinegar

Ground Beef



Ketchup

Cheddar Cheese

(Contains: Milk)

Potato Buns (Contains: Milk, Wheat, Eggs)



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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

Pair this meal with a HelloFresh Wine matching this icon.





PREP AND ROAST POTATOES

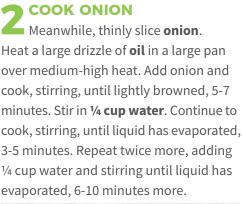
Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inchthick wedges (like steak fries). Toss on a baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast, flipping halfway through, until browned and crispy, about 25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



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.)







5 COOK PATTIES Heat a large drizzle of **oil** in pan used to cook onion over mediumhigh 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.



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.



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

CHEESE WIZ

spiced ketchup on the side.

Build a better burger with bold and buttery cheddar!

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