



CREAMY CHEDDAR CHEESEBURGERS

with Seasoned Potato Wedges & Special Sauce



HELLO

CREAMY CHEDDAR SPREAD

A cheesy, Southern-inspired concoction to take your burgers to the next level

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1130



Yukon Gold Potatoes



Roma Tomato



Potato Buns
(Contains: Eggs, Milk, Wheat)



Ground Beef



Sour Cream
(Contains: Milk)



Cheddar Cheese
(Contains: Milk)



Red Onion



Dill Pickle



Chili Pepper



Fry Seasoning



Ketchup



Mayonnaise
(Contains: Eggs)

START STRONG

In step 4, you'll be cooking your onion hot and fast (the opposite of "low and slow") to get a tasty char. To really nail it, make sure to get your pan nice and hot before adding the onion slices. An easy way to test if it's ready? Add a drop of water to your pan (avoiding the oil)—if it sizzles and evaporates on contact, you're good to go!

BUST OUT

- Baking sheet
- Kosher salt
- Medium bowl
- Black pepper
- 3 Small bowls
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|-----------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Red Onion | 1 1 |
| • Roma Tomato | 1 2 |
| • Dill Pickle | 1 2 |
| • Chili Pepper | 1 1 |
| • Potato Buns | 2 4 |
| • Fry Seasoning | 1 TBSP 2 TBSP |
| • Ground Beef* | 10 oz 20 oz |
| • Ketchup | 2 TBSP 4 TBSP |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Mayonnaise | 2 TBSP 4 TBSP |

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



1 PREP

Preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Peel and slice half the **onion** into ¼-inch-thick rings, keeping them intact (slice whole onion for 4 servings); mince a slice until you have 2 tsp (4 tsp for 4). Thinly slice **tomato** and **pickle** into rounds. Finely chop a few pickle slices until you have 1 TBSP (2 TBSP for 4). Mince **chili**. Halve **buns**.



4 COOK ONION

Heat a drizzle of **oil** in a large pan over high heat. Add **onion slices** in a single layer (try to keep rings intact but don't worry if some fall apart); season with **salt** and **pepper**. Cook until lightly charred, 1-2 minutes per side. Transfer to a plate.



2 ROAST POTATOES & FORM PATTIES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until crispy, 20-25 minutes. Meanwhile, in a medium bowl, combine **beef**, remaining Fry Seasoning, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**. Form into two patties (four for 4), each slightly wider than a burger bun.



5 COOK PATTIES & TOAST BUNS

Heat a drizzle of **oil** in same pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. In the last 1-2 minutes of cooking, top each patty with **cheddar spread**; cover pan until cheese has melted. Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds. Brush onto cut sides of **buns**. Carefully place buns cut sides up on top rack of oven until toasted, 3-5 minutes.

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3 MAKE SPECIAL SAUCE & CHEDDAR SPREAD

In a small bowl, combine **ketchup**, **chopped pickle**, half the **sour cream**, and up to half the **minced onion** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **cheddar**, **mayonnaise**, remaining sour cream, 1 tsp minced onion (2 tsp for 4 servings), and a pinch of **chili** to taste. Season with **salt** and **pepper**.



6 SERVE

Fill **buns** with **patties** and as much **tomato**, **charred onion**, and **sliced pickle** as you like. Divide between plates with **potato wedges**. Serve with **special sauce** and any remaining sliced pickle on the side.

SCHMEAR DELIGHT

Crazy about the cheesy spread? Next time, try subbing in cream cheese for sour cream to make the tastiest-ever bagel topper.

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