



FIRECRACKER BURGERS

with Cucumber & Garlicky Scallion Sweet Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



2 | 4

Scallions



1 Clove | 2 Cloves

Garlic



2 | 4

Potato Buns

Contains: Eggs, Milk, Soy, Wheat



1 | 2

Mini Cucumber



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk



2 TBSP | 2 TBSP

Soy Sauce

Contains: Soy, Wheat



1 tsp | 2 tsp

Sriracha



10 oz | 20 oz

Ground Beef**



1 TBSP | 1 TBSP

Fry Seasoning



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

**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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz

Broccoli Florets

Calories: 800



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 920



HELLO

FIRECRACKER SAUCE

Sweet, savory, spicy, creamy—this awesome sauce is a flavor explosion!

(UN)STICKY BUSINESS

Splash cold water on your hands before shaping the burgers. This will make the beef hold on to itself rather than to you.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- 2 Large bowls
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Sugar (¼ tsp | ½ tsp)

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



1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ¼-inch-thick wedges. Toss sweet potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.

- 👉 Cut **broccoli florets** into bite-size pieces if necessary. Swap in broccoli for sweet potatoes; roast, 15-18 minutes. (Save sweet potatoes for another use.)



4 FORM & COOK PATTIES

- In a second large bowl, combine **beef*, scallion whites, and half the Fry Seasoning (all for 4 servings).** Form into two patties (four patties for 4), each slightly larger than a burger bun. Season generously with **salt and pepper.**
- Heat a **drizzle of oil** in pan used for scallions over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



2 PREP & MAKE SAUCE

- Meanwhile, trim **scallions** and cut greens into 1-inch pieces; mince whites. Peel and mince or grate **garlic.** Halve **buns.** Slice **cucumber** into ¼-inch-thick rounds.
- In a small bowl, combine **mayonnaise, sour cream, 1 tsp soy sauce (2 tsp for 4 servings), ¼ tsp sugar (½ tsp for 4), and Sriracha** to taste. (Be sure to measure the soy sauce—we sent more.)



5 TOAST & TOSS

- While patties cook, toast **buns** until golden brown.
- Transfer **sweet potatoes** to bowl with **scallion mixture**; toss to combine. Taste and season with **salt and pepper** if desired.
- 👉 Toss **broccoli** with **scallion mixture**; season as instructed.



3 SEAR SCALLION GREENS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **scallion greens** and cook, stirring occasionally, until slightly charred and fragrant, 2-4 minutes.
- Add **garlic** and cook, stirring, until fragrant, 1 minute more.
- Turn off heat; transfer **scallion mixture (including oil!)** to a large bowl and season with **salt and pepper.** Wipe out pan.



6 ASSEMBLE & SERVE

- Spread cut sides of **bottom buns** with as much **sauce** as you like. Fill buns with **patties, cucumber,** and more sauce if desired. Serve with **sweet potatoes** and any remaining sauce on the side for dipping.