

The Icon Burger

with Crispy Zucchini Fries

The burger you've all been waiting for is finally here! It's stacked high with a rich short-rib blend, mild cheddar cheese, crunchy pickles, and red onion—not to mention a thick potato bun slathered with mustard and ketchup. Our chefs opted for crispy baked zucchini fries to give this iconic dish a healthy twist. One bite is all it takes to put the burger competition to shame.



Prep: 5 min Total: 30 min







HelloFresh



Mayonnaise



Potato Buns



Panko



Zucchini



Cheddar Cheese



Red



Yellow



Dill Pickle



Green Lea Lettuce



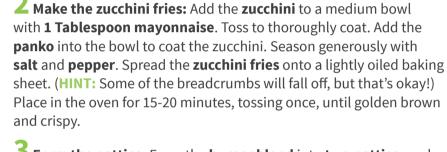
Ketchup

Ingredients		2 People	4 People	*Not Included
HelloFresh Burger Blend		12 oz	24 oz	Allergens
Potato Buns	1)	2	4	1) Wheat
Zucchini		1	2	2) Eggs
Red Onion		1	1	3) Soy
Dill Pickle		1	2	4) Milk
Green Leaf Lettuce		3 Leaves	6 Leaves	
Mayonnaise	2) 3)	1 T	2 T	
Panko Breadcrumbs	1) 3)	1/4 Cup	½ Cup	
Cheddar Cheese	4)	2 Slices	4 Slices	
Yellow Mustard		1 T	1 T	Tools
Ketchup		1 T	2 T	Medium bowl,
Oil*		2 t	4 t	Baking sheet, Large pan

Nutrition per person Calories: 976 cal | Fat: 65 g | Sat. Fat: 24 g | Protein: 45 g | Carbs: 54 g | Sugar: 11 g | Sodium: 1476 mg | Fiber: 5 g

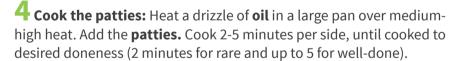


1 Prep: Wash and dry all produce. Preheat the oven to 450 degrees. Cut the **zucchini** into ½-inch sticks. Thinly slice 3 rounds of **onion**. Thinly slice the **pickle** into rounds.





3 Form the patties: Form the burger blend into two patties, and season generously on all sides with salt and pepper. Press a small indent into the center of each patty.





- **5** Toast the buns: While the burgers cook, split the buns and place in the oven to toast 3-4 minutes.
- Assemble and serve: During the last minute of cooking, top each patty with a cheese slice, and cover the pan until the cheese melts. Spread the buns with mustard and ketchup. Fill with a burger, some pickles, onions, and lettuce. Serve the crispy zucchini fries on the side with any remaining sauces for dipping. Enjoy!