



OLD-SCHOOL DELI BURGERS

with Tangy Mayo, Creamy Coleslaw & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



1 | 2
Ketchup



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Beef**



4 oz | 8 oz
Coleslaw Mix



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



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.

HELLO

TANGY MAYO

Basics, like mayo and mustard, combine to create something special.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 940



SMASH HIT

Wait to flatten patties until they're in the pan. A spatula + some force = craggy edges that crisp up to perfection.

BUST OUT

- Small bowl
- Large pan
- 2 Medium bowls
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Cooking oil (**1 tsp** | **1 tsp**)

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



1 PREP & MAKE TANGY MAYO

- Wash and dry produce.
- Quarter **lemon**.
- In a small bowl, combine **ketchup**, **half the mayonnaise**, **half the sour cream**, **half the mustard**, **¼ tsp sugar**, **¼ tsp Fry Seasoning** (you'll use the rest in the next step), **juice from one lemon wedge**, **½ tsp salt**, and **pepper**. (For 4 servings, use ½ tsp sugar, ½ tsp Fry Seasoning, juice from two lemon wedges, and 1 tsp salt.)



3 MAKE SLAW

- Meanwhile, in a second medium bowl, combine **coleslaw mix**, **remaining mayonnaise**, **remaining sour cream**, **¼ tsp sugar** (½ tsp for 4 servings), **juice from two lemon wedges** (four lemon wedges for 4), a **pinch of salt**, and **pepper**.
- Halve **buns**; toast until golden.



2 COOK PATTIES

- In a medium bowl, gently combine **beef***, **remaining mustard**, **remaining Fry Seasoning**, a **big pinch of salt**, and **pepper**. Form beef into two equal-size balls (**four balls for 4 servings**).
- Heat a **drizzle of oil** in a large pan over medium-high heat. Once pan is hot, add beef; firmly flatten each ball with a **lightly oiled** spatula to create patties, each slightly wider than a burger bun. Cook until browned and cooked through, 3-5 minutes per side. (**Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.**)



4 FINISH & SERVE

- Spread a **thin layer of tangy mayo** on **bottom buns**. Fill buns with **patties**, **crispy fried onions**, and as much remaining tangy mayo as you like.
- Divide **burgers** and **slaw** between plates. (You can also **top burgers with a bit of slaw for an authentic deli special.**) Serve.