



\*\*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 packagerest assured it contains the correct amount.

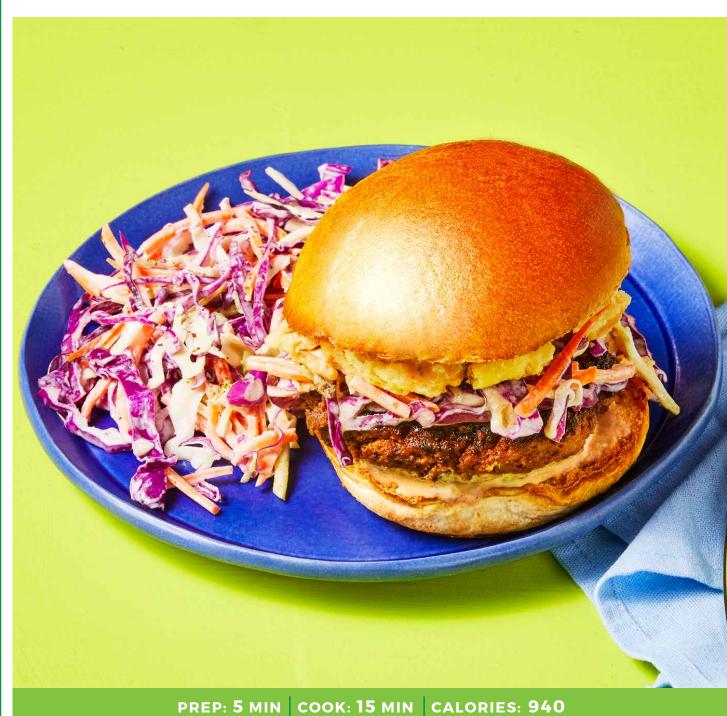
#### HELLO

# **TANGY MAYO**

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

# **OLD-SCHOOL DELI BURGERS**

with Tangy Mayo, Creamy Coleslaw & Crispy Fried Onions



4



#### **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**

Large pan

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

# 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.)



# 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.)



# **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.



# **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.

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