



CHECK OUT THIS WEEK'S EXCELLENT EXTRAS TO MAKE AN EPIC FATHER'S DAY FEAST

From premium proteins to a decadent dessert (and everything in between)!



CORNBREAD

Lightly oil a muffin tin and preheat oven to 375°. Separate **rolls** into 6 rounds (do not unroll dough). Place each round into a prepared muffin cup. Bake until golden brown, 13-17 minutes. Serve warm, or bake ahead and reheat briefly in the microwave.

MAKES 2-4 SERVINGS

BURGER PACK

Ground Beef, Cheddar Cheese & Brioche Buns

Halve **buns**. Form **beef** into 4 equal-sized patties, each slightly wider than the buns; season generously with salt and pepper.

GRILL: Grill on oiled grates over medium-high heat to desired doneness (grills can vary!). In the last 2 minutes of cooking, top patties with **cheddar** and add buns to grill. Close grill to melt cheese and toast buns.

STOVETOP: Heat a drizzle of oil in a medium pan over medium-high heat. Cook to desired doneness, 3-5 minutes. In the last 2 minutes of cooking, top patties with cheddar to melt. Toast buns in burger drippings.



+ NOT-SO-SECRET SAUCE:

Grab ingredients you already have at home to dial up the flavor!

Combine equal parts **Dijon mustard**, **ketchup**, and **mayo**. Season to taste, then slather it on your burgers.

For additional nutritional and allergen information, visit www.hellofresh.com, or refer to the product packaging.



ULTIMATE BBQ PACK

Baby Back Ribs, Chicken Cutlets & Cornbread

RIBS

Remove **ribs** from package, reserving any extra sauce. Place on a lightly oiled piece of foil large enough to wrap around ribs. Brush tops of ribs with remaining sauce. Tightly crimp foil to form a packet.

GRILL: Place foil packet on grill grates over medium heat; close grill. Cook until ribs are warmed through, 20-25 minutes.

OVEN: Place foil packet on a baking sheet. Bake at 400° until ribs are warmed through and edges are lightly caramelized, 22-25 minutes. Remove ribs from packet. Cut between bones into desired number of portions and drizzle with sauce from foil packet.

CHICKEN

Pat **chicken** dry and season generously with salt and pepper (or your favorite spices).

GRILL: Grill on oiled grates over medium-high heat until browned and cooked through, 3-5 minutes per side (grills can vary!)

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook until browned and cooked through, 3-5 minutes per side. Let rest a few minutes, then slice.

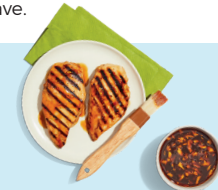
CORNBREAD

Lightly oil a muffin tin and preheat oven to 375°. Separate **rolls** into 6 rounds (do not unroll dough). Place each round into a prepared muffin cup. Bake until golden brown, 13-17 minutes. Serve warm, or bake ahead and reheat briefly in the microwave.

+ TANGY TROPICAL MARINADE:

Grab ingredients you already have at home to dial up the flavor!

Combine **teriyaki sauce**, **lime juice**, and **grated ginger**. Marinate chicken at least 30 minutes, or up to overnight.



AVOCADO CHEDDAR RANCH SALAD KIT

Empty contents of **salad kit** into a large bowl. Drizzle with as much **dressing** as you like, then toss to evenly coat.

MAKES 2-4 SERVINGS





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FOUR-CHEESE PIZZA

1. Keep refrigerated until ready to bake. If product has been refrozen, thaw in the refrigerator first.
2. Adjust rack to middle position and preheat oven to 350°. Remove and discard plastic film. Bake **pizza** on middle rack, 15-18 minutes.
3. Let pizza stand at least 3 minutes before slicing and serving.

MAKES 2 SERVINGS



GARLIC HERB BUTTER

Use and enjoy!



SPINACH & ARTICHOKE PIZZA

1. Keep refrigerated until ready to bake. If product has been refrozen, thaw in the refrigerator first.
2. Adjust rack to middle position and preheat oven to 350°. Remove and discard plastic film. Bake **pizza** on middle rack, 15-18 minutes.
3. Let pizza stand at least 3 minutes before slicing and serving.

MAKES 2 SERVINGS



SURF & TURF PACK

Steak, Shrimp & Garlic Herb Butter

STEAK

Pat **steaks** dry and season generously with salt and pepper (or your favorite grilling spices).

GRILL: Grill on oiled grates over medium-high heat to desired doneness (we suggest 4-8 minutes per side, but grills can vary!).

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook to desired doneness, 5-7 minutes per side. Let rest a few minutes, then thinly slice against the grain and top with **garlic herb butter**.

SHRIMP

Pat **shrimp** dry, then toss with a drizzle of oil. Season with salt and pepper.

GRILL: (Optional: Thread soaked bamboo skewers through seasoned shrimp.) Grill in a grill basket over medium-high heat, flipping once or twice, until just opaque and cooked through (we suggest 3-4 minutes total, but grills can vary!).

STOVETOP: Heat a drizzle of oil in a medium pan over medium-high heat. Cook, flipping once or twice, until just opaque and cooked through, 3-4 minutes total. Toss with **garlic herb butter**.



REESE'S PIECES COOKIES

1. Preheat oven to 350° (325° if using a nonstick baking sheet). Lightly grease sheet.
2. Place **cookie dough rounds** 2 inches apart on prepared sheet.
3. Bake until edges are set, 14-18 minutes. (If baking from frozen dough, add 3 minutes to the bake time.)
4. Cool cookies for 3 minutes on sheet, then carefully transfer to a plate. Serve.

MAKES 3-4 SERVINGS



Chicken and Pork Ribs are fully cooked when internal temperature reaches 165°. Steak and Shrimp are fully cooked when internal temperature reaches 145°. Ground Pork and Ground Beef are fully cooked when internal temperature reaches 160°.

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