



SUNNY-SIDE-UP BURGERS with Bacon, Gouda, & Smoky Potato Hash



HELLO
SMOKED PAPRIKA
This feisty spice adds delicious depth to ketchup and roasted potatoes.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1270

- Bell Pepper*
- Bacon
- Brioche Buns
(Contains: Eggs, Milk, Wheat)
- Ketchup
- Sour Cream
(Contains: Milk)
- Gouda Cheese
(Contains: Milk)
- Yukon Gold Potatoes
- Smoked Paprika
- Scallions
- Ground Beef
- Hot Sauce
- Eggs
(Contains: Eggs)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

In step 5, you'll be frying eggs with perfectly runny yolks. If you prefer your yolks a little more firm, carefully flip once the white is set and opaque, then let cook 3 minutes more.

BUST OUT

- 2 Baking sheets
- Kosher salt
- Large pan
- Black pepper
- 2 Small bowls
- Large bowl
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Bell Pepper **1** | **2**
- Smoked Paprika **1 tsp** | **2 tsp**
- Bacon* **4 oz** | **8 oz**
- Ketchup **2 TBSP** | **4 TBSP**
- Sour Cream **4 TBSP** | **8 TBSP**
- Hot Sauce **2 tsp** | **4 tsp**
- Scallions **2** | **4**
- Ground Beef* **10 oz** | **20 oz**
- Brioche Buns **2** | **4**
- Gouda Cheese **2 Slices** | **4 Slices**
- Eggs **2** | **4**

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

* Bacon is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 ROAST VEGGIES

Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Toss **potatoes** on one side of a baking sheet with a drizzle of **oil, salt, pepper,** and half the **paprika.** Toss **bell pepper** on empty side with a drizzle of **oil, salt,** and **pepper.** Roast on top rack until tender, 20-25 minutes. **TIP:** If needed, divide between 2 sheets; roast potatoes on top rack and bell pepper on middle rack.



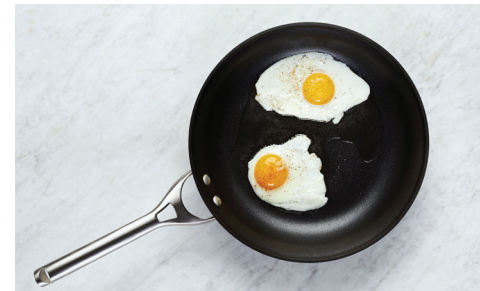
4 COOK PATTIES

Trim and thinly slice **scallions,** separating whites from greens. In a large bowl, combine **beef, scallion whites, salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper.** Shape mixture into two patties (four patties for 4), each slightly wider than a burger bun. Heat pan with reserved **bacon fat** over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



2 COOK BACON

Meanwhile, heat a large pan over medium-high heat. Add **bacon** and cook, turning occasionally, until crispy, 6-10 minutes. (**TIP:** Adjust heat if bacon begins to brown too fast.) Turn off heat and transfer to a cutting board. Drain all but a thin layer of **bacon fat** from pan. Once cool enough to handle, roughly chop half the bacon.



5 TOAST BUNS & COOK EGGS

Meanwhile, halve **buns.** Place cut sides up on a second baking sheet; place **gouda** on bottom buns. Toast on middle rack until buns are golden and cheese has melted, 3-5 minutes. While buns toast, heat a drizzle of **oil** in pan used for patties over medium heat. Once hot, crack **eggs** into pan and cover. Cook until whites are set but yolks are still runny, 3-4 minutes. Season with **salt** and **pepper.**



3 MAKE SMOKY KETCHUP & HOT SAUCE CREMA

While bacon cooks, in a small bowl, combine **ketchup** and remaining **paprika.** In a separate small bowl, combine **sour cream,** a big pinch of **salt,** and as much **hot sauce** as you like; stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

Fill **buns** with **patties, smoky ketchup, hot sauce crema** (save a bit of each for the hash), **bacon slices,** and **eggs.** Toss together **veggies,** then divide between plates with burgers. Top veggie hash with **chopped bacon** and **scallion greens,** then drizzle with remaining ketchup and crema.

SUNNY BUSINESS

Fried eggs make just about anything 10x more delicious. Next time, try adding one to your BLT.

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