



# ULTIMATE BLT BURGERS WITH HERBY AIOLI

plus Potato Wedges & Caesar-Dressed Greens with Toasty Almonds

CRAFT BURGER

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



¼ oz | ½ oz  
Chives



1 | 2  
Lemon



2 Cloves | 4 Cloves  
Garlic



1 | 2  
Roma Tomato



1 TBSP | 2 TBSP  
Fry Seasoning



½ oz | 1 oz  
Almonds  
Contains: Tree Nuts



4 oz | 8 oz  
Bacon



6 TBSP | 12 TBSP  
Mayonnaise  
Contains: Eggs



1 TBSP | 2 TBSP  
Italian Seasoning



10 oz | 20 oz  
Ground Beef



2 Slices | 4 Slices  
Gouda Cheese  
Contains: Milk



2 | 4  
Brioche Buns  
Contains: Eggs, Milk,  
Wheat



2 oz | 4 oz  
Mixed Greens



1.5 oz | 3 oz  
Caesar Dressing  
Contains: Eggs,  
Fish, Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### ULTIMATE BLT BURGERS

Patties are beefed up with a timeless topping trio: crispy bacon, refreshing lettuce, and juicy tomato.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1640

### HOT TIP

Cooking your patties with bacon fat in step 5 will add a bit of salt, a touch of smoke, and lots of mouthwatering flavor. If you still have some of that liquid gold reserved, use it to toast your burger buns!

### BUST OUT

- 2 Medium bowls
- Zester
- Baking sheet
- Large pan
- Small bowl
- Paper towels
- 2 Large bowls
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



### 1 PREP & SEASON TOMATO

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Mince or grate **garlic**. Mince **chives**; place in a medium bowl. Zest and quarter **lemon**.
- Slice **tomato** into rounds; place in a separate medium bowl with a drizzle of **olive oil**, **salt**, and **pepper**.



### 4 MIX AIOLI & FORM PATTIES

- Meanwhile, add **mayonnaise**, **garlic**, and half the **Italian Seasoning** to bowl with **chives**; stir to combine. Add **lemon zest** and **lemon juice** to taste; season with **salt** and **pepper**.
- In a large bowl, combine **beef\***, remaining Italian Seasoning, **pepper**, and **¾ tsp salt**.
- Form mixture into two patties, each slightly wider than a burger bun. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use 1½ tsp salt. Form mixture into four patties.



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **Fry Seasoning**, **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



### 5 COOK PATTIES

- Heat a drizzle of **oil** (or reserved bacon fat) in pan used for bacon over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **gouda**. Cover pan to melt cheese.



### 3 COOK ALMONDS & BACON

- While potatoes roast, place **almonds** in a large, dry pan over medium-high heat. Toast, stirring often, until golden brown, 3-4 minutes. Transfer to a small bowl.
- Return same pan to medium-high heat and add **bacon\***. Cook, turning occasionally, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate. Turn off heat; reserve **bacon fat**. Wipe out pan.



### 6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Reserve a handful of **mixed greens** for topping burgers. Toss remaining mixed greens in a second large bowl with **Caesar dressing**, **Parmesan**, and **toasted almonds**; season with **salt** and **pepper**.
- Spread a thin layer of **aioli** onto cut sides of toasted buns. Fill buns with **patties**, **seasoned tomato**, **bacon**, and reserved mixed greens.
- Divide **burgers** between plates along with **potato wedges** and remaining aioli. Serve with salad and any remaining **lemon wedges** on the side.

\* Bacon is fully cooked when internal temperature reaches 145°.

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