



# BACONLICIOUS BURGERS

with Crispy Potatoes and a Creamy Herb Wedge Salad



## HELLO WEDGE SALAD

Forget the chop! This steakhouse-style salad gets bonus points for presentation.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1370



Yukon Gold Potatoes



Romaine Heart



Bacon



Steak Spice Blend



Mayonnaise  
(Contains: Eggs)



Brioche Buns  
(Contains: Eggs, Milk, Wheat)



Ranch Spice



Yellow Onion



Roma Tomato



Ground Beef



Gouda Cheese  
(Contains: Milk)



Whole Grain Mustard



Sour Cream  
(Contains: Milk)

## START STRONG

Want smoky, bacon-y spuds? Hold off on roasting your potatoes until after the bacon cooks in step 2. Reserve the bacon fat in a small bowl instead of discarding it, then use it in place of half the oil when tossing your potatoes.

## BUST OUT

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

## INGREDIENTS

Ingredient	2-person	4-person
• Yukon Gold Potatoes	12 oz	24 oz
• Yellow Onion	1	2
• Romaine Heart	1	2
• Roma Tomato	1	2
• Bacon*	4 oz	8 oz
• Ground Beef*	10 oz	20 oz
• Steak Spice Blend	1 TBSP	2 TBSP
• Gouda Cheese	2 Slices	4 Slices
• Mayonnaise	2 TBSP	4 TBSP
• Whole Grain Mustard	1 oz	2 oz
• Sour Cream	4 TBSP	8 TBSP
• Ranch Spice	1 TBSP	1 TBSP
• Brioche Buns	2	4

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

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

### WINE CLUB

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## 1 PREP AND ROAST POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Trim root end from **romaine**, leaving bottom of lettuce intact; quarter lengthwise into wedges. Dice **tomato**. Toss **potatoes** on a baking sheet with a large drizzle of **oil, salt, and pepper**. Roast until tender, 20-25 minutes.



## 4 COOK PATTIES

In a large bowl, combine **beef** and **Steak Spice**; season with **salt** (we used ¾ tsp; use 1½ tsp for 4 servings) and **pepper**. Form into two patties (four for 4), each slightly wider than a burger bun. Heat a drizzle of **oil** in same pan over medium-high heat. Add patties; cook 3-5 minutes on first side. Flip, top with **gouda**, and cook to desired doneness, 3-5 minutes more.

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## 2 COOK BACON

Meanwhile, heat a large, dry pan over medium-high heat. Add **bacon**; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Discard all but a thin layer of **bacon fat** from pan. Once cool enough to handle, roughly chop a few bacon slices until you have 2 TBSP (4 TBSP for 4 servings); set the rest aside.



## 5 MAKE SAUCES AND TOAST BUNS

While **patties** cook, in a second small bowl, combine **mayonnaise** and **mustard**. In a separate small bowl, combine **sour cream** and half the **Ranch Spice** (use all for 4 servings); add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Halve and toast **buns** until golden.



## 3 CAMELIZE ONION

Heat pan with **reserved bacon fat** over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. Add ¼ **cup water** (⅓ cup for 4 servings) and **1 tsp sugar** (2 tsp for 4). Cook until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wash out pan.



## 6 SERVE

Fill toasted **buns** with **patties, bacon slices, caramelized onion, and mayo-mustard sauce**; divide between plates. Serve with **romaine wedges** to the side; top with **tomato, chopped bacon, and creamy herb dressing**. Serve with **potato wedges** and remaining sauce for dipping.

### CUTTING WEDGE

Next time, try making a wedge salad with iceberg lettuce and blue cheese.

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