



JUL  
2016

## Barbecue Burger

with Garlic Potato Chips and Green Salad

This 4th of July, you don't have to pick between a burger or barbecue chicken. You can have it all! A touch of sweet and smoky barbecue sauce goes right into the burgers for an unexpected twist. Making baked potato chips is such a breeze; you'll never buy them from the store again!



Prep: 10 min  
Total: 30 min



level 1



nut free



Ground Beef



Yukon Potatoes



Garlic Powder



BBQ Sauce



Cheddar  
Cheese



Roma  
Tomatoes



Spring Mix



Ketchup



Buns

## Ingredients

Ground Beef		16 oz
Yukon Potatoes		24 oz
Garlic Powder		2 t
BBQ Sauce		4 oz
Buns	1)	4
Cheddar Cheese	2)	1 Cup
Roma Tomatoes		4
Spring Mix		4 oz
Ketchup		2 ½ T
Oil*		2 T

## 4 People

\*Not Included

## Allergens

- 1) Wheat
- 2) Milk

## Tools

Baking sheet, 2 Medium bowls, Large pan

Ruler

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**Nutrition per person** Calories: 746 cal | Fat: 32 g | Sat. Fat: 10 g | Protein: 40 g | Carbs: 78 g | Sugar: 15 g | Sodium: 573 mg | Fiber: 9 g

2



### 1 Prep the tomatoes and potatoes: Wash and dry all produce.

Preheat the oven to 450 degrees. Thinly slice the **potatoes** (you can keep the skin on) into 1/8-inch thick rounds, like chips. Thinly slice the **tomatoes** into rounds.

3



**2 Make the potato chips:** Toss the **potato rounds** on a baking sheet with a large drizzle of **oil**, **half the garlic powder**, and a pinch of **salt** and **pepper**. Place in the oven for 15-20 minutes, flipping halfway through cooking, until golden brown.

**3 Form the patties:** In a medium bowl, combine the **ground beef**, **4 Tablespoons BBQ sauce**, and the remaining **garlic powder**. Form the mixture into four patties about the size of the **buns**. Season each patty generously with **salt** and **pepper**.

4



**4 Cook the patties:** With about 10 minutes left on the **potatoes**, heat a large drizzle of **oil** in a large pan over medium-high heat. Add the patties to the pan and cook for 2-4 minutes per side, until almost cooked to desired doneness. Place the **cheddar cheese** on top of the patties, cover, and cook for another minute, until melted.

**5 Toast the buns and dress the greens:** While the **burgers** cook, split the **buns** and place in the oven to toast for about 5 minutes. Toss the **spring mix** in a medium bowl with a large drizzle of **oil** and a pinch of **salt** and **pepper**.

5



**6 Assemble the burgers:** Spread the **toasted buns** with the remaining **BBQ sauce** and fill with the **patties**, **tomatoes**, and a bit of **spring mix**. Serve the **potato chips** with the **ketchup** for dipping, and any remaining spring mix to the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

