



# BIG LEAGUE BLUE CHEESE CRUNCH BURGERS

with Crispy Fried Onions & Garlic Potato Wedges



## HELLO BLUE CHEESE SAUCE

Our favorite funky dressing transformed into a creamy spread and dipper, delivering grand-slam flavor to your burger and fries

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1160



Yukon Gold Potatoes



Roma Tomato



Blue Cheese Dressing  
(Contains: Eggs, Milk)



Ground Beef



Crispy Fried Onions  
(Contains: Wheat)



Garlic Powder



Brioche Buns  
(Contains: Eggs, Milk, Wheat)



Sour Cream  
(Contains: Milk)



Monterey Jack Cheese  
(Contains: Milk)

## START STRONG

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic Powder 1 tsp | 2 tsp
- Roma Tomato 1 | 2
- Brioche Buns 2 | 4
- Blue Cheese Dressing 3 oz | 6 oz
- Sour Cream 4 TBSP | 8 TBSP
- Ground Beef\* 10 oz | 20 oz
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Crispy Fried Onions 1 | 2

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



## 1 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. Toss on a baking sheet with a large drizzle of **olive oil**, **garlic powder**, **salt**, and **pepper**. Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



## 4 FORM PATTIES

While tomato cooks, form **beef** into two patties (four patties for 4 servings), each a bit wider than a burger bun. Season generously with **salt** and **pepper**.



## 2 PREP & MAKE SAUCE

Meanwhile, slice **tomato** into ½-inch-thick rounds. Halve **buns**. In a small bowl, combine **blue cheese dressing** and **sour cream**. Season with **salt** and **pepper**.



## 5 COOK PATTIES

Heat a drizzle of **olive oil** in pan used for tomato 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 **Monterey Jack**; cover pan until cheese melts.



## 3 GRIDDLE TOMATO

Season **tomato slices** all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add tomato and cook until lightly browned and slightly softened, 2-3 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



## 6 FINISH & SERVE

Toast **buns**. Spread insides of top buns with half the **blue cheese sauce**. Fill buns with **patties**, **griddled tomato**, and **crispy fried onions**. Serve with **potato wedges** and remaining blue cheese sauce on the side.

## GET BUFF

Love a bit of heat? If you have buffalo sauce on hand, add a drizzle to your dish for a wing-spiced upgrade.



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