



CHEESY PUB BURGERS

with Griddled Onion, Chipotle Sauce & Potato Rounds



HELLO GRIDDLED ONION

Thick-sliced, lightly charred rings add a touch of smoky sweetness to these savory burgers.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 980**



Yukon Gold Potatoes



Yellow Onion



Dill Pickle



Sour Cream
(Contains: Milk)



Ground Beef



Garlic Powder



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Mayonnaise
(Contains: Eggs)



Chipotle Powder



Gouda Cheese
(Contains: Milk)

START STRONG

To keep your griddled onion layers intact in step 4, we recommend using a wide, sturdy spatula when transporting the rounds from cutting board to frying pan.

BUST OUT

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

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic Powder **1 tsp** | **2 tsp**
- Yellow Onion **1** | **2**
- Brioche Buns **2** | **4**
- Dill Pickle **1** | **2**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Chipotle Powder **1 tsp** | **2 tsp**
- Ground Beef* **10 oz** | **20 oz**
- Gouda Cheese **2 Slices** | **4 Slices**

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

WINE CLUB

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1 ROAST POTATOES

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.** Slice **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a large drizzle of **oil**, half the **garlic powder**, **salt**, and **pepper**. Roast on top rack until lightly browned and tender, 20-25 minutes.



4 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook until tender and browned at the edges, 2-4 minutes per side. Season with **salt** and **pepper**. Transfer to a plate.



2 PREP

Meanwhile, peel and cut **onion** into two ¼-inch-thick rounds (four rounds for 4 servings), keeping layers intact. Halve **buns**. Thinly slice half the **pickle** into rounds; cut remaining half into spears.



5 COOK PATTIES

Meanwhile, form **beef** into two patties (four patties for 4 servings), each slightly wider than a burger bun. Season generously with **salt** and **pepper**. When onion is done, heat a drizzle of **oil** in same pan 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 until cheese melts, 1-2 minutes.



3 MAKE CHIPOTLE SAUCE

In a small bowl, combine **mayonnaise**, **sour cream**, remaining **garlic powder**, and **chipotle powder** to taste. (Start with a pinch, then taste and add more chipotle powder from there if desired.) Season with **salt** and **pepper**.



6 FINISH & SERVE

While patties cook, toast **buns** until golden brown; spread with a layer of **sauce**. Fill buns with **patties**, **sliced pickle**, and **griddled onion**. Serve with **potatoes**, remaining sauce, and **pickle spears** on the side.

TWICE AS NICE

Left with a bit of chipotle powder? Keep it in your pantry and stir it into yogurt for an easy dip.

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