



FIRE "WORKS" CHIPOTLE BACON BURGERS with Crispy Potatoes & Pepita-Studded Salad



HELLO

FIRE "WORKS" BACON

Chipotle powder adds a touch of fiery smoke and spice to mouthwatering candied bacon.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1570

- Ground Beef
- Brioche Buns (Contains: Eggs, Milk, Wheat)
- Lime
- Mayonnaise (Contains: Eggs)
- Mustard Seeds
- Pepitas
- Ketchup
- Red Onion
- Bacon
- Brown Sugar
- Chipotle Powder
- Yukon Gold Potatoes
- Pepper Jack Cheese (Contains: Milk)
- Mixed Greens
- Fry Seasoning
- Roma Tomato

START STRONG

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, use a small pinch when seasoning the bacon in step 3. When mixing it into the sauce in step 4, start with a pinch, then taste and add more from there if desired. You're the chef, after all.

BUST OUT

- 2 Baking sheets
- Large bowl
- Small bowl
- Kosher salt
- Large pan
- Black pepper
- Medium bowl
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Red Onion **1** | **1**
- Roma Tomato **1** | **2**
- Lime **1** | **1**
- Brioche Buns **2** | **4**
- Bacon* **4 oz** | **8 oz**
- Brown Sugar **1 TBSP** | **2 TBSP**
- Chipotle Powder **1 tsp** | **2 tsp**
- Mayonnaise **4 TBSP** | **8 TBSP**
- Ketchup **2 TBSP** | **4 TBSP**
- Mustard Seeds **1 tsp** | **2 tsp**
- Ground Beef* **10 oz** | **20 oz**
- Pepper Jack Cheese **½ Cup** | **1 Cup**
- Mixed Greens **2 oz** | **4 oz**
- Pepitas **½ oz** | **1 oz**

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

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 ROAST POTATOES

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss potatoes on a baking sheet with a large drizzle of **olive oil**. Season with **salt, pepper**, and half the **Fry Seasoning** (you'll use the rest later). Roast on top rack until golden brown and crispy, 20-25 minutes.



4 MAKE SAUCE

In a small bowl, combine **mayonnaise, ketchup**, and half the **mustard seeds** (you'll use the rest later). Season with **salt and pepper**. Stir in a pinch of remaining **chipotle powder** to taste.



2 PREP

Meanwhile, peel **onion** and cut into ½-inch-thick rounds. Slice **tomato** into ¼-inch-thick rounds. Halve **lime**. Halve **buns**.



5 FORM & COOK PATTIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. In a medium bowl, mix **beef** with remaining **mustard seeds** and **Fry Seasoning**. Form into patties; season generously with **salt and pepper**. Add **patties** to pan and cook to desired doneness, 3-5 minutes per side. In the last 1-2 minutes of cooking, top patties with **pepper jack**; cover pan until cheese melts.



3 ROAST ONION & BACON

Place **onion** on one side of a second baking sheet; drizzle with **olive oil** and season with **salt and pepper**. Roast on middle rack for 10 minutes, then remove sheet from oven. Place **bacon** on empty side; sprinkle with **brown sugar, pepper**, and a pinch of **chipotle powder**. Return to oven until bacon is caramelized and onion is lightly charred, 12-15 minutes.

TIP: Keep an eye on the bacon—thinner pieces will cook more quickly and thicker pieces may take a bit longer.



6 FINISH & SERVE

Toast **buns** until golden brown, 3-5 minutes. Spread with a layer of **sauce**, then fill with **patties**, as much **tomato** and **onion** as you like, and **bacon**. In a large bowl, toss together **mixed greens, pepitas**, and any remaining tomato and onion with a drizzle of **olive oil** and **lime juice** to taste. Season with **salt and pepper**. Divide burgers, **salad**, and **potatoes** between plates. Serve with remaining sauce on the side for dipping.

SUGAR & SPICE

Try making spicy candied bacon again for a gussied-up brunch side.

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