



FIREHOUSE CHEESEBURGERS

with Crispy Fried Onions, Garlic Potato Wedges & Creamy Ranch Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 tsp | 1 tsp
Garlic Powder



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



7.2 g | 14.4 g
Frank's Seasoning Blend



1 | 2
Frank's Hot Sauce



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk, Soy, Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat

*The ingredient you received may be a different color.

HELLO

FIREHOUSE CHEESEBURGERS

Ground beef patties are amped up with hot sauce and Buffalo-style seasoning for double the zesty, spicy flavor.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1020



HELLO FRESH

BURGER-TASTIC

When forming your patties in step 3, 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 bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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



1 ROAST POTATOES

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil**, **half the garlic powder** (you'll use the rest in the next step), and a **big pinch of salt and pepper.**
- Roast on middle rack until browned and tender, 20-25 minutes.



3 FORM & COOK PATTIES

- In a large bowl, combine **beef***, **Frank's Seasoning**, a **dash of hot sauce**, and **salt**. Form into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.
- Heat a **large drizzle of oil** in a large pan over medium heat. Add **patties** and cook until browned and cooked to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Monterey Jack**; cover pan to melt cheese.
- **GRILLING ALTERNATIVE:** Heat a **well-oiled grill or grill pan** over medium-high heat. Add **patties** and cook to desired doneness (we suggest 3-5 minutes per side, but grills can vary). In the last 1-2 minutes of cooking, top each patty with **Monterey Jack**; cover to melt cheese.



2 MAKE SAUCE

- While potatoes roast, in a small bowl, combine **sour cream**, **ranch dressing**, and **remaining garlic powder**; season with **salt** and **pepper**. **TIP: If you like things spicy, add a dash of the hot sauce—just be sure to save some for forming your patties!**



4 FINISH & SERVE

- While patties cook, halve and toast **buns**. Spread cut sides of buns with **creamy ranch sauce**, then fill with **patties** and **crispy fried onions**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.

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