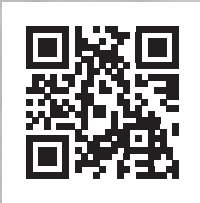




# GOUDA VIBES BURGERS

with Tomato Onion Jam & Potato Wedges



**HELLO**  
**THIS BUD'S FOR YOU**

 The only thing better than a burger in the summertime is a burger with an ice-cold Bud. QR code unlocks a \$3 rebate off your next 6-Pack. See backside for details.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 990**

-  Yellow Onion
-  Roma Tomato
-  Yukon Gold Potatoes
-  Mayonnaise  
(Contains: Eggs)
-  Sour Cream  
(Contains: Milk)
-  Smoked Paprika
-  Ground Beef
-  Chicken Stock Concentrate
-  Gouda Cheese  
(Contains: Milk)
-  Potato Buns  
(Contains: Eggs, Milk, Wheat)



## 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

- 2 Small bowls
- Kosher salt
- Baking sheet
- Black pepper
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Roma Tomato **1** | **2**
- Yellow Onion **1** | **2**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Smoked Paprika **1 tsp** | **2 tsp**
- Chicken Stock Concentrate **1** | **2**
- Ground Beef\* **10 oz** | **20 oz**
- Gouda Cheese **2 Slices** | **4 Slices**
- Potato Buns **2** | **4**

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

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## 1 PREP & MAKE SAUCE

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Dice **tomato**. Halve, peel, and thinly slice **onion**. In a small bowl, combine **mayonnaise**, **sour cream**, and a pinch of **paprika** (you'll use the rest later). Season with **salt** and **pepper**; set aside.



## 4 FORM PATTIES

While onion cooks, form **beef** into two patties (four patties for 4 servings), each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**; season with **salt** and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.



## 5 COOK PATTIES & TOAST BUNS

Heat a drizzle of **oil** in pan used for jam 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 to melt cheese. Meanwhile, halve **buns**. Toast until golden brown.



## 3 MAKE TOMATO ONION JAM

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook until lightly browned, 8-10 minutes. Add **tomato**, **stock concentrate**, remaining **paprika**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water** (4 TBSP for 4). Cook, stirring, until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a second small bowl. Wash out pan.



## 6 SERVE

Spread **bottom buns** with a bit of **sauce**. Fill buns with **patties** and **tomato onion jam**; divide burgers between plates. Serve with **potatoes** on the side and remaining sauce for dipping.

## HOT JAM

Try making this savory tomato onion jam again to top cheesy flatbreads.

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