

CHEESY PUB BURGERS

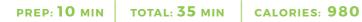
with Griddled Onion, Chipotle Sauce & Potato Rounds



- HELLO -

GRIDDLED ONION

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





Garlic Powder

Yukon Gold

Potatoes



Yellow Onion

Brioche Buns

(Contains: Eggs, Milk, Wheat)



Sour Cream



Ground Beef



Chipotle Powder Gou

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)

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.







ROAST POTATOES

Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce. Slice potatoes into ¹/₄-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.

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.



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.



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.



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.



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.

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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