

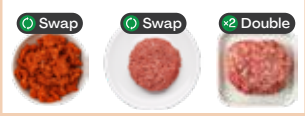


Ranch and Tortilla Crunch Burgers

with Seasoned Potato Wedges and Cheddar

Le Burger Week

25 Minutes














Chorizo Sausage, uncased 250 g | 500 g
 Beyond Meat® 2 | 4
 Ground Beef 500 g | 1000 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



-  Ground Beef
250 g | 500 g
-  Enchilada Spice Blend
1 tbsp | 2 tbsp
-  Tortilla Chips
85 g | 170 g
-  Artisan Bun
2 | 4
-  Spring Mix
28 g | 56 g
-  Tomato
1 | 2
-  Cheddar Cheese, shredded
½ cup | 1 cup
-  Yellow Potato
350 g | 700 g
-  Ranch Dressing
4 tbsp | 8 tbsp
-  Chipotle Sauce
2 tbsp | 4 tbsp
-  Zesty Garlic Blend
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, unsalted butter, pepper, salt

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

1



Bake potato wedges

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

- Cut **potatoes** into ¼-inch wedges.
- Add **potatoes**, **Zesty Garlic Blend** and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Bake in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, bake in the middle and bottom of the oven, rotating sheets halfway through.)

2



Prep

- Meanwhile, cut **tomato** into ¼-inch rounds.
- Transfer a quarter of the **tortilla chips** to a small bowl. (NOTE: Select whole, unbroken chips to reserve.)
- Using a heavy-bottomed pot or a rolling pin, carefully crush **remaining tortilla chips** in their packaging until resembling fine crumbs.

3



Prep patties

- ◉ Swap | **Chorizo Sausage, uncased**
- ◉ Swap | **Beyond Meat®**
- ×2 Double | **Ground Beef**
- Heat a large non-stick pan over medium heat.
- Add **beef**, **crushed tortilla chips** and **Enchilada Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then combine.
- Form **mixture** into **two** (four) **5-inch-wide patties**.

4



Cook patties

- ◉ Swap | **Chorizo Sausage, uncased**
- ◉ Swap | **Beyond Meat®**
- When the pan is hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until golden-brown and cooked through, 4-5 min per side.**
- When **patties** are cooked through, top **patties** with **cheese** and cover with a lid.
- Set aside, off heat, until **cheese** has melted, 1 min.

5



Toast buns and chips

- Meanwhile, halve **buns**, then spread **softened butter** on cut sides.
- Add **buns** and **reserved tortilla chips** to an unlined baking sheet.
- Toast in the **top** of the oven until golden-brown, 1-2 min. (TIP: Keep an eye on them so they don't burn.)

6



Finish and serve

- Combine **ranch** and **chipotle sauce** in the same small bowl used for the **chips**.
- Spread 1 tbsp **chipotle ranch** on **top buns**.
- Stack with **toasted tortilla chips**, **patties**, **tomatoes** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve the **remaining chipotle ranch** on the side for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Prep chorizo patties

◉ Swap | **Chorizo Sausage, uncased**

If you've opted to get **chorizo**, prep it in the same way the recipe instructs you to prep the **beef**.

3 | Prep Beyond Meat® patties

◉ Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**.

3 | Prep patties

×2 Double | **Ground Beef**

If you've opted for **double beef**, add an extra ¼ tsp (½ tsp) **salt** to the **beef mixture**. (TIP: For 4 ppl, if you prefer more tender patties add 2 eggs to the mixture.) Form into **four** (eight) **5-inch-wide patties**. Continue with the recipe as written.

4 | Cook chorizo patties

◉ Swap | **Chorizo Sausage, uncased**

Cook **chorizo patties** the same way the recipe instructs you to cook the **beef patties**.**

4 | Cook Beyond Meat® patties

◉ Swap | **Beyond Meat®**

Cook **Beyond Meat® patties** the same way the recipe instructs you to cook the **beef**.**

** Cook to a minimum internal temperature of 74°C/165°F.