



# CHEDDAR SMASH BURGERS

with Chipotle Ketchup, Green Salad, and Dill Pickles



**HELLO**  
**HELLMANN'S® REAL KETCHUP**  
 Made with only 6 real, simple ingredients; no high fructose corn syrup and sweetened only with honey.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 720**

-  Dill Pickles
-  Lemon
-  Ground Beef
-  Potato Buns  
(Contains: Wheat, Milk)
-  Hellmann's®  
Real Ketchup
-  Roma Tomatoes
-  Red Onion
-  Cheddar Cheese  
(Contains: Milk)
-  Spring Mix  
Lettuce
-  Chipotle Powder

## START STRONG

Smash burgers feature a simple but genius hack: because of the patties' thin shape, they not only have a nice crusty exterior but also cook super-duper fast.

## BUST OUT

- Large pan
- Medium bowl
- Small bowl
- Vegetable oil (2 tsp)
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- Dill Pickles 2
- Roma Tomatoes 2
- Lemon 1
- Red Onion 1
- Ground Beef 20 oz
- Cheddar Cheese 1 Cup
- Potato Buns 4
- Spring Mix Lettuce 4 oz
- Hellmann's® Real Ketchup 4 TBSP
- Chipotle Powder  1 tsp

## HELLO WINE

PAIR THIS RECIPE WITH



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat toaster oven or oven to 400 degrees. Slice one **pickle** into thin rounds; quarter other pickle lengthwise to create four spears. Cut one **tomato** into thin rounds; dice other tomato. Halve **lemon**. Peel **onion**, then slice four ¼-inch-thick rounds from the equator (the fattest part; use the rest as you like).



## 4 TOP PATTIES

Flip **patties** over and cook on other side for about 2 minutes. Sprinkle **cheddar** onto tops of patties, cover pan, and continue cooking until cheddar melts, about 1 minute more.



## 2 SHAPE PATTIES

Divide **beef** into four pieces, then shape each piece into a ball. Flatten each ball with your palm until you have a wide circle that's about ⅓ inch thick. Season generously with **salt** and **pepper**.



## 5 TOAST BUNS AND TOSS SALAD

While patties cook, split **buns** in half and toast in toaster oven or oven until lightly golden, 1-2 minutes. (**TIP:** Place buns on a baking sheet first if using the oven.) Place **lettuce**, **diced tomato**, a squeeze or two of **lemon**, and **4 tsp olive oil** in a medium bowl and toss to combine. Season with **salt**, **pepper**, and more lemon (to taste).



## 3 COOK PATTIES

Heat a large drizzle of **oil** in a large pan over high heat. Add **patties** to pan and immediately press down with a spatula to flatten them as much as possible. Cook until deeply browned and crisp on bottom, about 3 minutes. **TIP:** Press down with your spatula while the patties cook to increase surface contact, which will help them get nice and crispy.



## 6 ASSEMBLE AND SERVE

Mix **ketchup** and a pinch or two of **chipotle powder** in a small bowl. (**TIP:** Set aside some plain ketchup for the kids—the chipotle is spicy.) Spread ketchup mixture onto **buns**, then fill with **patties**, **pickle rounds**, **tomato rounds**, and **onion slices**. Serve with **salad** and **pickle spears** on the side.

## FRESH TALK

What toppings would you put on your ultimate hamburger?

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