



Chipotle Ranch and Tortilla Crunch Burgers with Seasoned Potato Wedges and Cheddar

Le Burger Week 25 Minutes

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](https://www.hellofresh.ca)



- Swap Ground Turkey 250 g | 500 g
- Swap Beyond Meat® 2 | 4
- 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
- Zesty Garlic Blend 1 tbsp | 2 tbsp
- Yellow Potato 350 g | 700 g
- Ranch Dressing 4 tbsp | 8 tbsp
- Chipotle Sauce 2 tbsp | 4 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, rolling pin

1



Roast 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.
- Roast 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.)

4



Cook patties

Swap | **Beyond Meat®**

- When the pan is hot, add **patties** to the dry pan. (NOTE: Don't crowd the pan; cook patties in 2 batches if needed.) Pan-fry until golden 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.

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

2



Prep

- Meanwhile, cut **tomato** into ¼-inch rounds.
- Transfer **one 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 | **Ground Turkey**

Swap | **Beyond Meat®**

- 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**.

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 **some 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 patties

Swap | **Ground Turkey**

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

3 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

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

4 | Toast buns and chips

Swap | **Beyond Meat®**

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