



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



1 | 1
Yellow Onion



1 | 1
Sliced Dill Pickle



2 | 4
Potato Buns
Contains: Eggs, Milk, Soy, Wheat



4 TBSP | 8 TBSP
BBQ Sauce



2 TBSP | 4 TBSP
Ketchup



1 tsp | 2 tsp
Ancho Chili Powder



1 | 2
Beef Stock Concentrate



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Ground Beef

*The ingredient you received may be a different color.

HELLO

ANCHO CHILI POWDER

Along with BBQ sauce, this smoky spice amps up classic sloppy joe flavor.

ANCHO BBQ SLOPPY JOES

with Pickle Slices & Oven Gold Potatoes



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 880



HELLO FRESH

CRISPY BUSINESS

After tossing your potatoes with oil and seasoning in step 1, spread them out across the baking sheet with as little overlap as possible (but some is OK!). The more direct contact the potato slices have with the sheet, the better they'll brown and the crispier they'll be around the edges.

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP | 1 TBSP**)

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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into $\frac{1}{4}$ -inch-thick rounds. Toss on a baking sheet with a **large drizzle of oil**, **Fry Seasoning**, **salt**, and **pepper**.
- Roast on top rack until lightly browned and tender, 18-20 minutes.



2 PREP & MAKE SAUCE

- While potatoes roast, halve, peel, and dice **onion**. Halve **buns**.
- In a small bowl, combine **BBQ sauce**, **ketchup**, **chili powder**, **stock concentrate**, **half the cornstarch**, and **1 TBSP water**. (For 4 servings, use **all the cornstarch** and **2 TBSP water**.) Set aside.



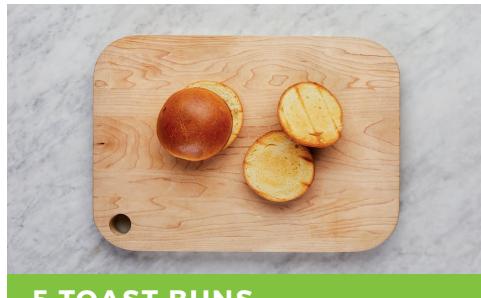
3 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring, until softened, 4-5 minutes.
- Add **beef***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking in the next step).



4 FINISH FILLING

- Add **BBQ sauce mixture** to pan with **beef**. Cook, stirring, until sauce has thickened and beef is cooked through, 2-3 minutes. Taste and season with **salt** and **pepper**. Turn off heat.



5 TOAST BUNS

- While filling cooks, toast **buns** until golden brown.



6 SERVE

- Fill **buns** with as much **beef filling** and **sliced pickle** as you like. Divide **sloppy joes** between plates. Serve with **potatoes** and any remaining pickle on the side.