



GRIDDLED ONION CHEESEBURGERS

with Special Sauce and Garlic Potato Wedges



HELLO SPECIAL SAUCE

Familiar ingredients come together and transform into something truly extraordinary.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 910**



Yellow Onion



Roma Tomato



Potato Buns
(Contains: Eggs,
Milk, Wheat)



Ketchup



Sour Cream
(Contains: Milk)



Ground Beef



Yukon Gold
Potatoes



Shallot



White Wine Vinegar



Dijon Mustard



Garlic Powder



Cheddar Cheese
(Contains: Milk)

START STRONG

Want to know the secret to extra-toasty roasted potatoes? Leave your baking sheet in the oven while it preheats. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Sugar (2 tsp | 4 tsp)
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion **1** | **2**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Roma Tomato **1** | **2**
- Shallot **1** | **1**
- Potato Buns **2** | **4**
- Garlic Powder **1 tsp** | **2 tsp**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Ketchup **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Sour Cream **2 TBSP** | **4 TBSP**
- Ground Beef* **10 oz** | **20 oz**
- Cheddar Cheese **½ Cup** | **1 Cup**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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1 PREP

Preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and finely dice **onion**. Cut **potatoes** into ½-inch wedges. Thinly slice **tomato**. Halve, peel, and finely mince **shallot** until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**.



4 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 5-7 minutes. Season with **salt** and **pepper**. Transfer to a plate.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, **¾ tsp garlic powder** (1½ tsp for 4 servings; you'll use the rest in the next step), **salt**, and **pepper**. Roast on top rack of oven until browned and crisp, 25-30 minutes.



5 FORM AND COOK PATTIES

While onion cooks, form **beef** into two patties (four patties for 4 servings) each slightly wider than a bun. Season generously with **salt** and **pepper**. Heat a drizzle of **oil** in same pan used to cook onion over medium-high heat. Add patties and cook almost to desired doneness, 3-5 minutes per side. Top with **cheddar** and cover until melted and patties are cooked to your liking, 1-2 minutes.



3 PICKLE SHALLOT AND MAKE SAUCE

Meanwhile, in a small bowl, combine **minced shallot**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), and a pinch of **salt**. In another small bowl, combine **ketchup**, **mustard**, **sour cream**, **1 tsp sugar** (2 tsp for 4 servings), and remaining **¼ tsp garlic powder** (½ tsp for 4 servings).



6 TOAST BUNS AND SERVE

While cheese melts, toast **buns** in oven or toaster oven until golden brown. Drain pickled **shallot**, discarding liquid. Stir shallot into bowl with **sauce**. Fill buns with **patties**, **onion**, **tomato**, and **sauce**. Serve any extra sauce on the side for dipping **potatoes** into.

ALLIUM-AZING

We love the tangy crunch that pickled shallot provides.

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