



CARAMELIZED ONION SWISSBURGERS

with Roasted Garlic Horseradish Aioli & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 Clove | 2 Cloves
Garlic



1 | 2
Onion



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Beef**



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Spicy Horseradish
Paste
Contains: Soy



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

ROASTED GARLIC HORSE RADISH AIOLI

A creamy, garlic-based mayo perfect for
drizzling and dipping



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1170



COVER TO COVER

If your pan doesn't have a lid, no worries! Use the bottom of a baking sheet or a piece of foil in step 4 instead.

BUST OUT

- Aluminum foil
- Medium bowl
- Baking sheet
- Large bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Peel **garlic** and place in the center of a small piece of foil; drizzle with **oil** and season with **salt**. Cinch into a packet. Halve, peel, and thinly slice **onion**.



2 ROAST POTATOES & GARLIC

- Toss **potatoes** on a baking sheet with a **drizzle of oil, half the Fry Seasoning (you'll use the rest later), salt, and pepper**. Place **garlic foil packet** on same sheet.
- Roast on top rack until potatoes are browned and crispy and garlic is softened, 20-25 minutes for potatoes and 15-20 minutes for garlic.



3 CARAMELIZE ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Stir in **1 tsp sugar (2 tsp for 4 servings)** and a **splash of water**; cook until onion is caramelized and jammy, 2-3 minutes more. Season with **salt and pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



4 FORM & COOK PATTIES

- While onion cooks, in a large bowl, combine **beef*, remaining Fry Seasoning, salt (we used ¾ tsp; 1½ tsp for 4 servings), and pepper**.
- Form into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Once onion is done, heat a **drizzle of oil** in same pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top patties with **Swiss cheese**; cover pan to melt cheese.



5 MAKE AIOLI & TOAST BUNS

- While patties cook, carefully unwrap foil packet; mash **roasted garlic** with a fork or finely chop.
- In a small bowl, combine **mayonnaise, roasted garlic, and horseradish paste** to taste. (**TIP: Start with half the horseradish paste, then taste and add more from there if you like.**) Season with **salt and pepper**.
- Halve and toast **buns**.



6 SERVE

- Spread bottom **buns** with as much **aioli** as you like (**save a bit for dipping if desired**). Fill buns with **patties** and **caramelized onion**.
- Divide **burgers** and **potato wedges** between plates. Serve any remaining aioli on the side. **TIP: If you have ketchup on hand, serve some on the side for dipping.**

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