



## INGREDIENTS

2 PERSON | 4 PERSON



5 tsp | 10 tsp  
Balsamic Vinegar



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Ground Beef\*\*



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 | 2  
Ketchup



1 TBSP | 1 TBSP  
Fry Seasoning



½ Cup | 1 Cup  
Monterey Jack  
Cheese  
Contains: Milk



2 | 4  
Potato Buns  
Contains: Soy, Wheat



1 | 1  
Onion



1 Clove | 1 Clove  
Garlic



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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



8 oz | 16 oz  
Broccoli

Calories: 970

# MELTY MONTEREY JACK BURGERS

with Onion Jam, Garlic Mayo & Crispy Potato Wedges



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1050





# HELLO FRESH

## HELLO

### ONION JAM

Onion slow-cooked with balsamic vinegar and sugar until caramelized and sweet.

### MELT WITH YOU

If your pan doesn't have a lid, use aluminum foil to cover it in Step 5. This helps the cheese get nice and melty without overcooking the burgers.

### BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

### GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**  
(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)

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



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Peel and mince or grate **half the garlic** (all for 4 servings).

🔄 Cut **broccoli** into bite-size pieces if necessary. (Save potatoes for another use.)



### 4 MAKE GARLIC MAYO

- In a second small bowl, combine **mayonnaise** with a **pinch of garlic** (taste and add more from there if desired). Season with **salt** and **pepper**.



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning** (all for 4 servings), **salt**, and **pepper**.
  - Roast on top rack until browned and crispy, 20-25 minutes.
- 🔄 Swap in **broccoli** for potatoes; roast 12-15 minutes.



### 5 COOK PATTIES

- Form **beef\*** into two patties (**four patties for 4 servings**), each slightly wider than a burger bun. Season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **patties**; cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Monterey Jack**; cover pan to melt cheese.



### 3 MAKE ONION JAM

- Meanwhile, heat a **drizzle of oil** in a large pan over medium heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes. **TIP: If onion begins to brown too quickly, add a splash of water.**
- Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until onion is caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl. Wash out pan.



### 6 FINISH & SERVE

- Halve **buns** and toast until golden.
- Spread bottom buns with **ketchup**. Spread top buns with **garlic mayo** to taste. Fill with **patties** and as much **onion jam** as you like. Serve with **potato wedges** on the side.

WK 25-2