



## CAMELIZED ONION BURGERS

with Horseradish Aioli and Carrot Fries

### WHAT WE SEND (2 servings | 4 servings)

✳️ Keep refrigerated.

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



**Carrots \***  
(12 oz | 24 oz)



**Yellow Onion**  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Potato Buns \***  
(1 | 2)

*Contains eggs,  
milk, wheat*



**Ground Beef \***  
(1 | 2)



**Mayonnaise**  
(1 | 2)

*Contains eggs*



**Wasabi**  
(1 | 2)

### WHAT YOU'LL NEED

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains milk*

**Sugar**  
(1 tsp | 2 tsp)

**Vegetable Oil**  
(1 TBSP | 2 TBSP)

## CHEF'S TIP

Time for a 20-second lesson on wasabi! Most wasabi in the U.S. (including the one we sent you) is made from horseradish, which also just so happens to be a relative of mustard and broccoli. Basically, this whole plant family packs a spice-ay punch, and we can't wait for you to <3 it like we do.



1. Preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** into long, thin sticks (like fries—ours were 3 inches long and 1/2-inch wide). Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic**. Halve **buns**.



2. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a pinch of **salt** and **pepper**. Cook, stirring, until lightly browned and softened, 6-7 minutes. Add **1 tsp sugar (2 tsp for 4 servings)** and reduce heat to medium. Cook, stirring, until caramelized, 3-4 minutes more. Turn off heat; transfer to a plate and set aside. Wipe out pan.



3. Meanwhile, toss **carrots** on a baking sheet with a **drizzle of oil**. Season with **salt** and **pepper**. Roast until browned and tender, 15-20 minutes, then transfer to a plate. Meanwhile, shape **beef** into two 1/2-inch-thick patties (four for 4 servings), each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



4. In a small bowl, combine **mayonnaise**, a pinch of **garlic**, and a pinch of **wasabi** (taste and add more from there if desired.) Season with **salt** and **pepper**; stir until very smooth. (Use a whisk here if you've got one!)



5. Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



6. While patties cook, place **1 TBSP butter (2 TBSP for 4 servings)** in a small, microwave-safe bowl; microwave until melted, about 30 seconds. Brush onto cut sides of **buns**. Place buns, cut sides up, on sheet used to bake carrots. Toast in oven until golden, 3-5 minutes. Fill toasted buns with **patties**, **caramelized onion**, and **horseradish aioli**. Serve with **carrot fries** on the side.

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