



WHITE CHEDDAR WONDERBURGERS & OLD BAY® FRIES

with Caramelized Onion & Special Sauce

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



12 oz | 24 oz
Yukon Gold Potatoes



1 | 2
OLD BAY®
Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



2 TBSP | 4 TBSP
Ketchup



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



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



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



OLD BAY® SEASONING

There are two things you need to know about OLD BAY® Seasoning:

1. It's great on seafood.
2. It's great on everything else!



HELLO FRESH

SMASH HIT

Why do we ask you to form the beef mixture into balls, not patties, in step 4? Holding off on flattening them until step 5 is what makes these burgers wonderful! A spatula and some force will give you crispy, craggy patty edges that become perfectly caramelized in the pan.

BUST OUT

- Baking sheet
- Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

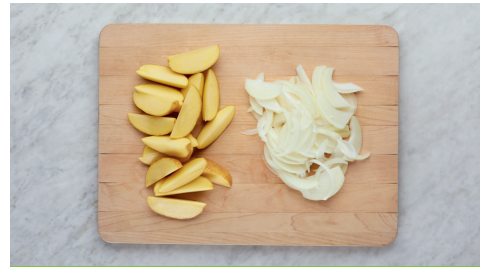
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* Ground Beef is fully cooked when internal temperature reaches 160°.



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**.



4 MAKE SAUCE & FORM BEEF

- Meanwhile, in a second small bowl, combine **mayonnaise, ketchup, mustard,** and as much **remaining OLD BAY® Seasoning** as you like. Set aside.
- Form **beef*** into two equal-sized balls (**four balls for 4 servings**); season all over with **salt and pepper**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil** and **half the OLD BAY® Seasoning** (you'll use more later). Season lightly with **salt and pepper**. **TIP: No need to season generously—there's already salt and pepper in the seasoning!**
- Roast on top rack until browned and crispy, 20-25 minutes.



5 COOK PATTIES

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Once pan is hot, add **beef**. Firmly flatten each ball with a spatula to create very thin patties. (**TIP: Do so carefully; oil may splatter a bit.**) Cook to desired doneness, 3-4 minutes per side. (Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.)
- In the last 1-2 minutes of cooking, top **patties** with **white cheddar** and cover until melted. Remove from heat.



3 CARAMELIZE ONION

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



6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Divide buns between plates and fill with **patties, caramelized onion,** and **half the special sauce**. Serve **Old Bay fries** on the side with remaining special sauce for dipping.

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