



# CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli








HELLO

## CHEDDAR FRICO

Baked cheese wafers add an unexpected layer of crispiness.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 800

-  Red Onion
-  Brioche Buns  
(Contains: Wheat, Milk, Eggs)
-  Broccoli Florets
-  Cheddar Cheese  
(Contains: Milk)
-  Roma Tomatoes
-  Ground Beef
-  Sherry Vinegar
-  Ketchup

## START STRONG

If you're craving a more traditional burger, ditch the frico and melt the cheese on top of the patties after flipping.

## BUST OUT

- 2 Baking sheets
- Large pan
- Parchment paper
- Olive oil (2 TBSP)
- Sugar (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Red Onion 1
- Roma Tomatoes 2
- Brioche Buns 4
- Ground Beef 20 oz
- Broccoli Florets 16 oz
- Sherry Vinegar 2 TBSP
- Cheddar Cheese 1 Cup
- Ketchup 4 TBSP

## HELLO WINE



### PAIR WITH

Meadowhawk South Eastern  
Australia Shiraz-Cabernet, 2016

[HelloFresh.com/Wine](http://HelloFresh.com/Wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Slice **tomatoes** into rounds. Split **buns** in half. Shape **beef** into four evenly sized patties.



## 4 MAKE CHEDDAR FRICO

Line another baking sheet with parchment paper. Place **cheddar** on it in four even piles. Bake in oven until melted in middle and crispy at the edges, 5-7 minutes. **TIP:** If you don't have parchment, that's OK. As soon as the frico come out of the oven, transfer to a plate to cool using a spatula.



## 2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until slightly crispy, 15-20 minutes.



## 5 COOK BURGERS

Meanwhile, heat a large drizzle of **olive oil** in same pan over medium-high heat. Season **beef patties** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Meanwhile, carefully remove **frico** from baking sheet, then place **buns** on sheet. Toast in oven until golden, 3-4 minutes.



## 3 MAKE ONION JAM

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until soft, 5-6 minutes. Stir in **sherry vinegar** and **2 tsp sugar**. Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 6 ASSEMBLE BURGERS

Place **burgers**, **onion jam**, **tomato slices**, **ketchup**, and a **cheddar frico** inside each **bun**. Serve with **broccoli** on the side.



## SUCCESS!

Fan of frico? You can also use it to garnish soups and salads.

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