



GRIDDLED ONION CHEESEBURGERS

with Special Sauce & Garlic Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 2
Yellow Onion



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



1 | 2
Roma Tomato



1 tsp | 2 tsp
Garlic Powder



5 tsp | 10 tsp
White Wine
Vinegar



2 TBSP | 4 TBSP
Ketchup



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Ground Beef



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz
Broccoli Florets

Calories: 870



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 950



HELLO

SPECIAL SAUCE

Familiar ingredients, like ketchup, mustard, and sour cream, come together and transform into something truly extraordinary.

BURGER GOALS

When forming your patties in step 5, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 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 finely dice **onion**. Halve **buns**. Thinly slice **tomato** into rounds.

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



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, ¾ tsp **garlic powder** (1½ tsp for 4 servings), **salt**, and **pepper**. (You'll use the rest of the **garlic powder** in the next step.)
- Roast on top rack until browned and crisp, 20-25 minutes.

🔄 Swap in **broccoli** for potatoes; roast 15-18 minutes.



3 PICKLE ONION & MAKE SAUCE

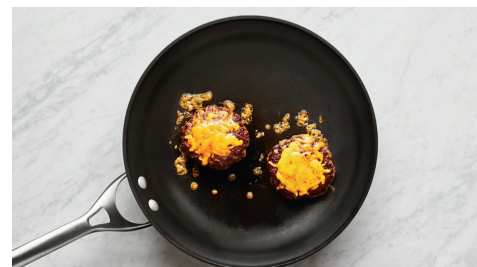
- Meanwhile, in a small bowl, combine **vinegar**, 1 TBSP **onion** (2 TBSP for 4 servings), 1 tsp **sugar** (2 tsp for 4), and a **pinch of salt**.
- In a separate small bowl, combine **ketchup**, **sour cream**, **mustard**, **remaining garlic powder**, and 1 tsp **sugar** (2 tsp for 4).



4 COOK ONION

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion**; cook, stirring occasionally, until browned and softened, 5-7 minutes. Season with **salt** and **pepper**.

• Transfer to a plate.



5 FORM & COOK PATTIES

- While onion cooks, form **beef*** into two patties (**four patties for 4 servings**), each slightly wider than a burger bun. Season generously with **salt** and **pepper**.
- 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 each patty with **cheddar**; cover pan to melt cheese.



6 FINISH & SERVE

- While cheese melts, toast **buns** until golden brown.
- Stir **pickled onion** (**draining first**) into bowl with **special sauce**.
- Fill toasted buns with **patties**, **griddled onion**, **tomato**, and special sauce. Divide **burgers** between plates; serve with **potato wedges** and any remaining sauce on the side for dipping.

WK 4-15