



GRIDDLED ONION CHEESEBURGERS

with Special Sauce & Garlic Potato Wedges

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Yellow Onion



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



1 | 2
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



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 Florets

Calories: 870



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 970



HELLO FRESH

HELLO

HALL OF FAME

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

BURGER GOALS

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier results.

BUST OUT

- Baking sheet
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

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 finely dice **onion**. Halve **buns**. Thinly slice **tomato** into rounds.
- Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



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.



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.



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 transferred to a plate, 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.



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).



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 35-2