

Italian Beef Burger

with Caramelized Onions and Parmesan Potato Wedges

30 Minutes



Ground Beef



Russet Potato



Onion, sliced



Parmesan Cheese



Artisan Bun



Italian Seasoning



Mayonnaise



Spring Mix



Balsamic Vinegar



Italian Breadcrumbs

HELLO CARAMELIZED ONIONS

The perfect sweet and savoury burger topper!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Onion, sliced	113 g	227 g
Parmesan Cheese	¼ cup	½ cup
Artisan Bun	2	4
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 22-24 min. Sprinkle **Parmesan** over **potatoes** and continue to roast, until **cheese** melts, 2-3 min.



Make Italian mayo

While **patties** cook, stir together **mayo** and **remaining Italian Seasoning** in a small bowl. Season with **pepper**.



Caramelize onions

While **potatoes** roast, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Reduce heat to medium, add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 6-8 min. Remove pan from heat, then stir in **vinegar** until coated, 1 min. Transfer **onions** to a plate. Set aside. Carefully wipe the pan clean.



Toast buns

Halve **buns**. Add **bun halves** directly to the top rack of the oven, cut-side up. Toast, until golden-brown, 3-4 min. (**TIP**: Keep your eye on them so they don't burn!)



Form and cook patties

Combine **beef**, **Italian Breadcrumbs**, **half the Italian Seasoning** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Heat the same pan over medium heat. When hot, add **patties** to the dry pan. Pan-fry, until cooked through, 4-5 min per side. ****** Transfer to a plate and cover to keep warm. (**TIP**: Don't overcrowd the pan; cook the patties in two batches if needed!)



Finish and serve

Spread some of the **Italian mayo** onto **bottom buns**, then top with **spring mix**, **patties** and **caramelized onions**. Finish with **top buns**. Divide **burgers** and **Parmesan wedges** between plates. Serve **remaining Italian mayo** on the side, for dipping.

Dinner Solved!