



# ITALIAN CIABATTA CHEESEBURGERS

with Mozzarella and Tangy Balsamic Greens



## HELLO

### CARAMELIZED ONIONS

Deeply browned and softened slices have a naturally sweet flavor.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 730



Red Onion



Tomato Paste



Ground Beef



Ciabatta Bread  
(Contains: Wheat)



Grape Tomatoes



Garlic



Balsamic Vinegar



Mozzarella Cheese  
(Contains: Milk)



Spring Mix Lettuce

## START STRONG

For a bolder flavor, stir 1 TBSP balsamic vinegar into the onions after they've browned, and toss until reduced and syrupy.

## BUST OUT

- Large pan
- Large bowl
- Olive oil (10 tsp)
- Sugar (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                      |          |
|----------------------|----------|
| • Red Onion          | 1        |
| • Garlic             | 2 Cloves |
| • Tomato Paste       | 1 TBSP   |
| • Balsamic Vinegar   | 3 TBSP   |
| • Ground Beef        | 20 oz    |
| • Mozzarella Cheese  | 1 Cup    |
| • Ciabatta Bread     | 4        |
| • Grape Tomatoes     | 8 oz     |
| • Spring Mix Lettuce | 4 oz     |

## HELLO WINE



PAIR WITH  
Tornambe IGP Puglia  
Sangiovese, 2015

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## 1 PREHEAT OVEN AND COOK ONION

**Wash and dry all produce.** Preheat oven or toaster oven to 400 degrees. Halve, peel, and thinly slice **onion**. Heat a large drizzle of **olive oil** in a large pan over medium heat. Add onion and **2 tsp sugar**. Cook, tossing, until browned, 6-8 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 4 TOAST BREAD AND PREP

While burgers cook, split **ciabattas** in half. Toast in oven or toaster oven until golden, 3-5 minutes. Halve **tomatoes** lengthwise.



## 2 MAKE VINAIGRETTE

While onion cooks, mince or grate **garlic** until you have ½ tsp. In a large bowl, whisk together **1 TBSP tomato paste**, **2 TBSP balsamic vinegar**, **2 TBSP olive oil**, and as much minced garlic as you like (we sent more tomato paste and vinegar than needed). Season with **salt** and **pepper**.



## 5 TOSS SALAD

Add **lettuce** and **tomatoes** to bowl with **vinaigrette** and toss to combine. Season with **salt** and **pepper**.



KIDS CAN HELP!



## 3 COOK BURGERS

Wipe out same pan, then heat a large drizzle of **olive oil** in it over medium-high heat. Shape **beef** into 4 patties. Season all over with **salt** and **pepper**. Add to pan and cook until just shy of desired doneness, 2-4 minutes per side. Sprinkle **mozzarella** on top of each. Cover pan and continue cooking until cheese melts, about 1 minute more.



## 6 ASSEMBLE AND SERVE

Place **burgers** on bottom halves of **ciabattas**, then top with **onion** and a small amount of **salad**. Place top halves of ciabattas on top. Divide between plates and serve with remaining salad on the side.



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## CIAO!

Mozzarella, balsamic, and ciabatta take the humble hamburger on a trip to Italy.

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