



JUICY LUCY BURGERS

with Tomato Onion Jam & Potato Wedges



HELLO

TOMATO ONION JAM

A little bit savory, a little bit sweet, and all-around delicious on your burger

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1050

-  Yukon Gold Potatoes
-  Garlic
-  Roma Tomato
-  Ground Beef
-  Brioche Buns
(Contains: Eggs, Milk, Wheat)
-  Sour Cream
(Contains: Milk)
-  Fry Seasoning
-  Red Onion
-  Balsamic Vinegar
-  Cheddar Cheese
(Contains: Milk)
-  Mayonnaise
(Contains: Eggs)
-  Ketchup

START STRONG

It's OK if some of the cheese oozes out while the patties cook in step 4. It'll crisp up in the pan, becoming toasty and extra delicious.

BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Medium bowl
- Small bowl
- Vegetable oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Garlic **2 Cloves** | **2 Cloves**
- Red Onion **1** | **1**
- Roma Tomato **1** | **2**
- Balsamic Vinegar **5 tsp** | **5 tsp**
- Ground Beef* **10 oz** | **20 oz**
- Cheddar Cheese **½ Cup** | **1 Cup**
- Brioche Buns **2** | **4**
- Mayonnaise **2 TBSP** | **2 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Ketchup **2 TBSP** | **2 TBSP**

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



1 ROAST POTATOES & GARLIC

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil, salt, pepper,** and half the **Fry Seasoning** (you'll use the rest later). Wrap **garlic** in a small piece of foil; place on same sheet. Roast, flipping potatoes halfway through, until tender and garlic is soft, 20-25 minutes. **TIP:** If garlic is done before potatoes, remove from baking sheet and continue roasting potatoes.



4 COOK PATTIES

Heat a drizzle of **oil** in pan used for jam over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



2 MAKE TOMATO ONION JAM

Meanwhile, halve, peel, and thinly slice **onion.** Dice **tomato.** Heat a drizzle of **oil** in a large pan over medium heat. Add onion and cook, stirring, until softened, 4-5 minutes. Season with **salt** and **pepper.** Stir in tomato, half the **vinegar** (use all for 4 servings), and **1 tsp sugar** (2 tsp for 4). Cook, stirring, until soft and jammy, 4-5 minutes. Season with **salt** and **pepper.** Turn off heat; remove from pan and set aside. Wipe out pan.



5 TOAST BUNS & MAKE SAUCE

While patties cook, halve **buns**; toast until golden brown. Once **garlic** is done roasting, open foil and mash with a fork until smooth. In a small bowl, combine **mayonnaise, sour cream,** and mashed garlic. Season with **salt** and **pepper.**



3 FORM PATTIES

In a medium bowl, combine **beef** and remaining **Fry Seasoning.** Form into two wide, roughly ½-inch-thick rounds (four rounds for 4 servings). Divide **cheddar** between centers of each round. Fold edges of meat around cheddar, shaping and sealing to create cheese-stuffed patties. Season all over with **salt** and **pepper.**



6 SERVE

Spread **buns** with **ketchup** and a thin layer of **sauce.** Fill with **patties** and top with **tomato onion jam.** Divide burgers and **potatoes** between plates. Serve with any remaining sauce on the side for dipping.

OOEY GOOEY

Loved your cheese-stuffed burger? Next time, try it with pepper jack for a kick!



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