



HALL OF FAME

# MELTY MONTEREY JACK BURGERS

with Red Onion Jam and Zucchini Fries



## HELLO HALL OF FAME

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

**PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 820**

-  Garlic
-  Zucchini
-  Balsamic Vinegar
-  Dried Oregano
-  Monterey Jack Cheese  
(Contains: Milk)
-  Ketchup
-  Red Onion
-  Mayonnaise  
(Contains: Eggs)
-  Panko Breadcrumbs  
(Contains: Wheat)
-  Ground Beef
-  Potato Buns  
(Contains: Wheat, Milk)

## START STRONG

Have budding burger aficionados in your home? Kids can help with making the aioli, prepping the zucchini fries, shaping the patties (make sure they wash their hands after), and filling the buns.

## BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- 2 Baking sheets
- Oil (5 tsp)
- Sugar (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                        |        |
|------------------------|--------|
| • Garlic               | ½ tsp  |
| • Red Onion            | 1      |
| • Zucchini             | 2      |
| • Mayonnaise           | 3 TBSP |
| • Balsamic Vinegar     | 10 tsp |
| • Panko Breadcrumbs    | ½ Cup  |
| • Dried Oregano        | 2 tsp  |
| • Ground Beef          | 20 oz  |
| • Monterey Jack Cheese | 1 Cup  |
| • Potato Buns          | 4      |
| • Ketchup              | 4 TBSP |

## HELLO WINE



### PAIR WITH

Le Rusé Renard Pays d'Oc  
Cabernet Franc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust oven rack to upper position and preheat oven to 450 degrees. Mince or grate **garlic** until you have ½ tsp (you'll have a clove left over). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long sections, then halve each piece lengthwise. Cut halves into thin wedges.



## 4 MAKE ZUCCHINI FRIES

While onion cooks, toss together **zucchini** and **1 TBSP aioli** in a medium bowl until wedges are evenly coated. Add **panko**, **oregano**, and a large pinch of **salt** and **pepper** and toss so that crumbs stick to zucchini. Spread on a lightly oiled baking sheet. Bake in oven until panko is golden brown, about 15 minutes, tossing halfway through. **TIP:** It's OK if not all the breadcrumbs stick.

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## 2 MAKE AIOLI

In a small bowl, mix together **3 TBSP mayonnaise** (we sent more) and as much of the **garlic** as you like (start with a pinch and go up from there). Season with **salt** and **pepper**.



## 5 COOK PATTIES

Heat a large drizzle of **oil** in pan used for onion over medium-high heat. Shape **beef** into four patties (make them slightly wider than the buns). Season with **salt** and **pepper**. Add to pan and cook until beef almost reaches desired doneness, 3-5 minutes per side. Sprinkle patties evenly with **cheese**. Cover pan and continue cooking until cheese melts, about 1 minute.



## 3 MAKE ONION JAM

Heat a large drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, tossing occasionally, until browned, 8-10 minutes. Stir in **vinegar** and **2 tsp sugar**. Continue cooking until syrupy, 1-2 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside in another small bowl. Wash out pan.



## 6 FINISH AND SERVE

While patties cook, split **buns** in half and place on another baking sheet. Toast in oven until golden, about 3 minutes. Spread **ketchup** and remaining **aioli** onto buns. Fill each with a **beef patty** and as much **onion jam** as you like. Serve with **zucchini fries** on the side.

## FRESH TALK

Fill in the blank: My favorite part of this dish is the \_\_\_\_ because it tastes so \_\_\_\_!

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