



# MELTY MONTEREY JACK BURGERS

with Red Onion Jam and Crispy Broccoli



## HELLO

### RED ONION JAM

Balsamic onion is gently cooked 'til it's silky and sweet.

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 860**



Garlic



Broccoli Florets



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, Eggs)

## START STRONG

Have budding burger aficionados in your home? Kids can help with making the aioli, 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
- Vegetable oil (5 tsp)
- Sugar (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                        |        |
|------------------------|--------|
| • Garlic               | ½ tsp  |
| • Red Onion            | 1      |
| • Broccoli Florets     | 16 oz  |
| • 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 |

## WINE CLUB

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## 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 **broccoli** into florets.



## 4 BAKE BROCCOLI

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

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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 patties almost reach 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 **2 TBSP vinegar** (we sent more) 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 **broccoli** on the side.

## FRESH TALK

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

WK47 NJ-7\_FAM