

# **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.

TOTAL: **35** MIN



CALORIES: 860

00

Garlic



(Contains: Eggs)



Dried



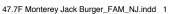
Monterey Jack Cheese (Contains: Milk) Ketchup Oregano





Panko Breadcrumbs Ground Beef (Contains: Wheat)

Potato Buns (Contains: Wheat, Milk, Eggs)



PREP: 15 MIN

FAMILY 7

#### 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)

Ingredient 4-person	
• Garlic	½ tsp
Red Onion	1
Broccoli Florets	16 oz
• Mayonnaise	3 TBSP
• Balsamic Vinegar	10 tsp
<ul> <li>Panko Breadcrumbs</li> </ul>	1/2 Cup
Dried Oregano	2 tsp
• Ground Beef	20 oz
Monterey Jack Cheese	1 Cup
• Potato Buns	4
• Ketchup	4 TBSP

**INGREDIENTS** 







#### **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 <sup>1</sup>/<sub>2</sub> tsp (you'll have a clove left over). Halve, peel, and thinly slice onion. Cut broccoli into florets.



#### 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.



## 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.



### **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.



### **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.



#### **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!	

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