

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



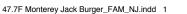
Monterey Jack Cheese (Contains: Milk) Ketchup Oregano





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
 Panko Breadcrumbs 	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 ¹/₂ 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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