



GOUDALICIOUS BEYOND BURGER™

paired with Potato Wedges & Creamy Mustard Aioli



HELLO
BEYOND BURGER
The world's first plant-based burger
that looks, cooks, and satisfies like beef
without GMOs, soy, or gluten

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1020



Yukon Gold Potatoes



Red Onion



Balsamic Vinegar



Mayonnaise
(Contains: Eggs)



Dijon Mustard



Beyond Burger



Ketchup



Dill Pickle



Fry Seasoning



Garlic



Sour Cream
(Contains: Milk)



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Gouda Cheese
(Contains: Milk)

START STRONG

Planning ahead? You can make the onion jam up to a day in advance (just let it cool before refrigerating in an airtight container). Let the jam come to room temperature before assembling your burger, or take a few minutes to rewarm your jam in a pan.

BUST OUT

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

INGREDIENTS

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

- Dill Pickle **1 | 2**
- Red Onion **1 | 2**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Fry Seasoning **2 TBSP | 4 TBSP**
- Balsamic Vinegar **5 tsp | 10 tsp**
- Garlic **2 Cloves | 2 Cloves**
- Mayonnaise **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**
- Dijon Mustard **2 tsp | 4 tsp**
- Brioche Buns **2 | 4**
- Beyond Burger* **8 oz | 16 oz**
- Gouda Cheese **2 Slices | 4 Slices**
- Ketchup **4 TBSP | 8 TBSP**

* Beyond Burger is fully cooked when internal temperature reaches 165 degrees.



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Quarter **pickle** lengthwise. Halve, peel, and thinly slice **onion**.



4 MAKE AIOLI & TOAST BUNS

Mince or grate **1 clove garlic** (2 cloves for 4 servings). In a second small bowl, combine **mayonnaise, sour cream, mustard,** and **minced garlic** to taste. Season with **salt** and **pepper**. Halve **buns**; toast until golden.



2 ROAST POTATOES

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). Roast on top rack, flipping halfway through, until golden brown and tender, 20-25 minutes.



5 COOK PATTIES

Season **patties** all over with **salt, pepper,** and remaining **Fry Seasoning**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook until browned, 3-5 minutes per side. (**TIP:** Lower heat if seasoning begins to burn.) Top each patty with **gouda**. Reduce heat to medium; cover pan until cheese melts, 1-2 minutes.



3 COOK ONION JAM

Meanwhile, heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. (**TIP:** If onion begins to brown too quickly, add a splash of water.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wash out pan.



6 SERVE

Spread bottom **buns** with half the **ketchup** and top buns with a thin layer of **aioli**. Fill buns with **patties** and as much **onion jam** as you like. Serve with **potato wedges, pickle spears,** and remaining aioli and ketchup on the side.

JAM ON

Try making onion jam again to top mashed potatoes or crostini.



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