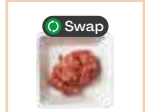




Smoky Beef Cheeseburgers

with Caramelized Onions

30 Minutes



Ground Turkey
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



BBQ Sauce
2 tbsp | 4 tbsp



Artisan Bun
2 | 4



Red Onion
1 | 2



Spring Mix
28 g | 56 g



Smoked Paprika-Garlic Blend
6 g | 12 g



Cheddar Cheese, shredded
1/4 cup | 1/2 cup



Mayonnaise
2 tbsp | 4 tbsp



Balsamic Vinegar
1/2 tbsp | 1 tbsp



Italian Breadcrumbs
2 tbsp | 4 tbsp



Yellow Potato
350 g | 700 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

1



Roast potato wedges

- Before starting, preheat the oven to 450°F. Wash and dry all produce.
- Remove any brown spots from **potatoes**, then peel, if you like, and cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **half the Smoked Paprika-Garlic Blend** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the middle of the oven 22-24 min, flipping halfway through, until golden and tender.

2



Caramelize onions

- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **onions**. Cook 3-4 min, stirring often, until soft.
- Add **1 tsp** (2 tsp) **sugar**. Season with **salt**. Cook 6-8 min, stirring often, until **onions** are dark golden. Stir in **half the vinegar** (use all for 4 servings).
- Transfer to a plate. Cover to keep warm.
- Carefully rinse and wipe the pan clean.

3



Form and cook patties

- [Swap](#) | [Ground Turkey](#)
- To a medium bowl, add **beef**, **breadcrumbs**, **remaining Smoked Paprika-Garlic Blend** and ¼ **tsp** (½ tsp) **salt**. Season with **pepper**, then combine.
- Form mixture into **2** (4) 4-inch-wide **patties**.
- Heat the same pan over medium. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry 4-5 min per side, until cooked through.**
- Remove from heat, then transfer **patties** to one side of an unlined baking sheet.
- Sprinkle **cheese** evenly over **patties**. Set aside.

4



Make BBQ mayo

- Meanwhile, to a small bowl, add **mayo** and **half the BBQ sauce** (use all for 4 servings).
- Season with **pepper**, then stir to combine.

5



Toast buns and melt cheese

- On the other side of the baking sheet with **patties**, arrange **buns** cut-sides up. (**NOTE:** For 4 servings, use another unlined baking sheet.)
- Toast in the top of the oven 3-4 min, until **buns** are toasted and **cheese** melts. (**NOTE:** For 4 servings, toast in batches.) (**TIP:** Keep an eye on **buns** so they don't burn.)

6



Finish and serve

- Spread **BBQ mayo** onto **top** and **bottom buns**.
- Stack **spring mix**, **patties** and **caramelized onions** onto bottom **buns**. Close with top **buns**.
- Divide **burgers** and **wedges** between plates.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Form and cook patties

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, prep and cook it in the same way the recipe instructs you to prep and cook the **beef**.**

** Cook to a minimum internal temperature of 165°F.