



Fig Beef Burgers

with Grilled Nectarine Salad and Ready-to-Cook Patties

Grill

Quick

25 Minutes



Burger Patty



Brioche Bun



Fig Spread



Cheddar Cheese, shredded



Red Onion



Nectarine



Balsamic Vinegar



Spring Mix

HELLO FIG SPREAD

This sweet condiment is punctuated with crunchy fig seeds!

Start here

- Before starting, wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Baking sheet, silicone brush, large bowl, whisk, measuring spoons

Ingredients

	2 Person	4 Person
Burger Patty	2	4
Brioche Bun	2	4
Fig Spread	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Red Onion	113 g	226 g
Nectarine	1	2
Balsamic Vinegar	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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Prep

- 1 • Peel, then cut **onion** into ¼-inch rounds (keeping rings together).
- 2 • Cut four sections off **nectarine**, avoiding the pit (cut four sections off both nectarines for 4 ppl).
- 3 • Add **onion rounds** and **nectarines** to an unlined baking sheet. (**NOTE:** Keep onion rounds in tact.) Drizzle with **1 tbsp oil** (dbl for 4 ppl), then brush to coat.



Make vinaigrette

- 4 • Meanwhile, add **vinegar**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl.
- 5 • Season with **salt**, to taste, then whisk to combine.



Grill onions and nectarines

- 6 • Add **onion rounds** to one side of the grill. Reduce heat to 400°F over medium. Grill until tender, flipping halfway, 4-6 min per side.
- 7 • Add **nectarines** to the same side of the grill, cut-side down. Cook until grill marks appear, 3-4 min.
- 8 • When **nectarines** and **onions** are done, transfer to the same baking sheet (from step 1) to cool.



Toast buns and melt cheese

- 9 • When **patties** are almost done, add **buns** to the grill, cut-side down.
- 10 • Carefully top **patties** with **cheese**.
- 11 • Close lid and grill until **buns** are toasted and **cheese** is melted, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Grill patties

- 12 • Add **patties** to the other side of the grill.
- 13 • Close lid and grill, flipping once, until cooked through, 4-5 min per side.**



Finish and serve

- 14 • Cut **nectarines** into ½-inch pieces.
- 15 • Roughly chop **half the onion rounds**. Separate **remaining rounds** into rings.
- 16 • Add **spring mix**, **chopped onions** and **nectarines** to the bowl with **vinaigrette**, then toss to combine.
- 17 • Spread **softened butter** on **bottom buns**. Spread **fig spread** on **top buns**.
- 18 • Stack **some salad greens**, **patties** and **onions rings** on **bottom buns**. Close with **top buns**.
- 19 • Serve **burgers** with **salad** alongside.

Dinner Solved!