

French Dip Burgers

with Aged Cheddar Cheese and Caramelized Onions

35 Minutes



Ground Beef



Brioche Bun



Aged White Cheddar
Cheese, shredded



Beef Broth
Concentrate



Yellow Onion



Red Wine Vinegar



Spring Mix



Panko Breadcrumbs



Garlic



Whole Grain Mustard



Mayonnaise



Baby Tomatoes

HELLO AU JUS

A thin beef gravy perfect for dipping the burger in!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, silicone brush, large bowl, small pot, 2 small bowls, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Yellow Onion	113 g	226 g
Red Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Panko Breadcrumbs	¼ cup	½ cup
Garlic	3 g	6 g
Whole Grain Mustard	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Sugar*	1 ¼ tsp	2 ½ tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Halve **tomatoes**. Peel, then mince **garlic**. Peel, halve, then thinly slice the **onion**. Combine **mayo** and **mustard** in a small bowl. Set aside. Combine **beef**, **panko**, **½ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a large bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



4 Cook patties and make au jus

Heat the same pan over medium-high. When hot, add **½ tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until **patties** are cooked through, 3-4 min per side.** While the **patties** cook, heat a small pot over medium heat. When hot add **1 tbsp butter**, **1 tbsp of the caramelized onions**, **½ cup water** (dbl all for 4 ppl) and **broth concentrate**. Cook, stirring often until **au jus** is reduced slightly, 3-4 min.



2 Marinate tomatoes

Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **tomatoes** and toss to coat. Season with **salt** and **pepper**. Set aside.



5 Toast buns

While the **burgers** cook, halve **buns** and arrange them, cut-side up, on a baking sheet. Combine **garlic** and **1 tbsp oil** (dbl for 4 ppl) in another small bowl. Brush **garlic oil** over **buns**, then sprinkle **cheese** over top. Toast **buns** in the **middle** of the oven, until golden, 2-3 min.



3 Caramelize onions

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min. When **onions** are done, remove pan from heat. Transfer **onions** to plate and set aside. Carefully wipe pan clean.



6 Finish and serve

Add the **spring mix** to the bowl with the **marinated tomatoes**. Toss to combine. Spread **mayo mixture** over **bottom buns**, then top with **patties**, **remaining caramelized onions** and **top buns**. Divide **burgers** and **salad** between plates. Serve with **au jus** on the side, for dipping.

Dinner Solved!