



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



Baby Spinach



Panko Breadcrumbs



Garlic, cloves



Whole Grain Mustard



Mayonnaise



Baby Tomatoes

HELLO AU JUS

A thin beef gravy perfect for burger dipping!

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
Baby Spinach	113 g	227 g
Panko Breadcrumbs	¼ cup	½ cup
Garlic, cloves	1	2
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 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.

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Prep

Halve **tomatoes**. Peel, then mince or grate **garlic**. 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 patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)



Cook patties and make au jus

Heat the same pan over medium. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side.** Transfer **patties** to a plate and cover to keep warm. (**TIP:** Don't overcrowd the pan; cook patties in 2 batches if needed!) While **patties** cook, heat a small pot over medium heat. When hot, add **1 tbsp butter, 1 tbsp caramelized onions, ½ cup water** (dbl all for 4 ppl) and **broth concentrate**. Cook, stirring often, until **au jus** reduces slightly, 3-4 min.



Marinate tomatoes

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



Toast buns

While **au jus** cooks, halve **buns**, then arrange on an unlined baking sheet, cut-side up. 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. (**TIP:** Keep an eye on buns so they don't burn!)



Caramelize onions

Halve, peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add **½ tsp 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. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



Finish and serve

Add **spinach** to the bowl with **tomatoes**. Toss to combine. Spread **mustard mayo** over **bottom buns**. Stack **patties** and **remaining caramelized onions** on **bottom buns**. Close with **top buns**. Divide **burgers** and **salad** between plates. Serve **au jus** on the side for dipping.

Dinner Solved!