



# French Dip Burgers

with Aged Cheddar Cheese and Caramelized Onions

35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

- Ground Beef
- Double 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
- Roma Tomato

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
 Double Ground Beef	500 g	1000 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
Roma Tomato	160 g	320 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

Cut **tomatoes** into ¼-inch pieces. 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!)

## CUSTOM RECIPE

If you've opted for **double beef**, add another **¼ tsp salt** (dbl for 4 ppl) to the **beef mixture**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture! For 4 ppl, add 2 eggs.) Form into **four 4-inch-wide patties** (8 patties for 4 ppl).



## Make au jus

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 and caramelize onions

Whisk together **vinegar, 2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **tomatoes**. Season with **salt** and **pepper**, then toss to coat. Peel, then cut **onion** into ¼-inch slices. 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. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



## 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!)



## Cook patties

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!)

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If you've opted for **double beef**, don't overcrowd the pan. Pan-fry the **patties** in batches, if needed!



## 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!