



French Dip Burgers

with White Cheddar Cheese and Caramelized Onions

35 Minutes



Ground Beef



Brioche Bun



White Cheddar
Cheese, shredded



Beef Broth
Concentrate



Yellow Onion



Red Wine Vinegar



Baby Spinach



Italian Breadcrumbs



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, large bowl, parchment paper, small pot, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Brioche Bun	2	4
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
Italian Breadcrumbs	¼ cup	½ cup
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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep

- Cut **tomatoes** into ¼-inch pieces.
- Combine **mayo** and **mustard** in a small bowl. Set aside.
- Combine **beef**, **breadcrumbs**, **½ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a large bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Make au jus

- Meanwhile, 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 **onions** are dark golden-brown, 3-4 min. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



Toast buns

- Meanwhile, halve **buns**, then arrange on a parchment-lined baking sheet, cut-side up.
- Sprinkle **cheese** over **top buns**.
- Toast in the **middle** of the oven until **buns** are golden and **cheese** is melted, 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. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.



Finish and serve

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

Dinner Solved!