

Italian Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

30 Minutes



Ground Beef



Double Ground Beef



Russet Potato



Yellow Onion



Parmesan Cheese, shredded



Artisan Bun



Italian Seasoning



Mayonnaise



Spring Mix



Balsamic Vinegar



Italian Breadcrumbs



CUSTOM RECIPE

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

HELLO CARAMELIZED ONIONS

The perfect sweet and savoury burger topper!


Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Double Ground Beef	500 g	1000 g
Russet Potato	460 g	920 g
Yellow Onion	113 g	226 g
Parmesan Cheese	¼ cup	½ cup
Artisan Bun	2	4
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
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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Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until tender and golden-brown, 22-24 min. Sprinkle **Parmesan** over **potatoes** and continue to roast until **cheese** melts, 2-3 min.



Caramelize onions

While **potatoes** roast, peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Reduce heat to medium, then add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 6-8 min. Remove the pan from heat, then stir in **vinegar** until coated, 1 min. Transfer **onions** to a plate. Carefully wipe the pan clean.



Form and cook patties

Add **beef**, **breadcrumbs**, **half the Italian Seasoning** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. (**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). 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 to a plate and cover to keep warm. (**TIP:** Don't overcrowd the pan; cook the patties in two batches if needed!)



CUSTOM RECIPE

If you've opted for **double beef**, add ¼ tsp salt (dbl for 4 ppl) to the mixture. (**TIP:** If you prefer a firmer patty, add an egg to the mixture! For 4 ppl, add two eggs.) Form into four 4-inch-wide patties for 2 ppl (8 patties for 4 ppl). Don't overcrowd the pan. Pan-fry the patties in batches, if needed!



Make Italian mayo

While **patties** cook, add **mayo** and **remaining Italian Seasoning** to a small bowl. Season with **pepper**, then stir to combine.



Toast buns

Halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Finish and serve

Spread **some Italian mayo** onto **bottom buns**. Top **bottom buns** with **spring mix**, **patties**, **caramelized onions** and **top buns**. Divide **burgers** and **Parmesan potato wedges** between plates. Serve **remaining Italian mayo** on the side for dipping.

Dinner Solved!