

Italian-Inspired Beef Burgers with Caramelized Onions and Parmesan Potato Wedges

30 Minutes



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.

Balsamic Vinegar Guide for Step 2 (dbl for 4 ppl): • Mild: 1 tsp • Medium: 2 tsp • Extra-spicy: 1 tbsp

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
Russet Potato	460 g	920 g
Yellow Onion	113 g	226 g
Parmesan Cheese, shredded	¼ cup	½ cup
Artisan Bun	2	4
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Balsamic Vinegar	2 tsp	4 tsp
Italian Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Bonnor*		

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



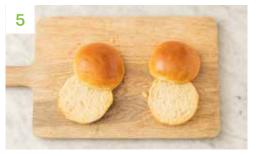
Roast potatoes

- 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

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over mediumhigh 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 **onions** are dark golden-brown, 6-8 min.
- Remove the pan from heat. Add **2 tsp vinegar**. (NOTE: Reference balsamic vinegar guide.) Stir until **onions** are coated, 1 min.
- Transfer **onions** to a plate. Carefully wipe the pan clean.



Toast buns

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



Form and cook patties

- Meanwhile, add **beef**, **breadcrumbs**, **2 tsp Italian Seasoning** and ¹/₄ **tsp salt** (dbl both 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. (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

- Spread **some Italian mayo** onto **bottom buns**, then stack with **spinach**, **patties** and **caramelized onions**. Close with **top buns**.
- Divide **burgers** and **Parmesan potato** wedges between plates. Serve remaining Italian mayo on the side for dipping.

Dinner Solved!



Make Italian mayo

- Meanwhile, add **mayo** and **remaining Italian Seasoning** to a small bowl.
- Season with pepper, then stir to combine.