



Italian-Inspired Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

30 Minutes



Ground Beef



Russet Potato



Yellow Onion



Parmesan Cheese, shredded



Artisan Bun



Italian Seasoning



Mayonnaise



Baby Spinach



Balsamic Vinegar



Italian Breadcrumbs

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 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

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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.



Make Italian mayo

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



Caramelize onions

- Meanwhile, 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 **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 **¼ 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!