



# Italian-Inspired Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

35 Minutes



Ground Beef



Russet Potato



Yellow Onion



Parmesan Cheese, shredded



Artisan Bun



Mayonnaise



Baby Spinach



Balsamic Vinegar



Italian Breadcrumbs



Garlic Salt

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: 1 tbsp

## Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, 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
Mayonnaise	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Balsamic Vinegar	2 tsp	4 tsp
Italian Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
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 potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 24-26 min.
- Sprinkle **half the Parmesan** over **potatoes** and continue to roast until **cheese** melts, 2-3 min.



## Make Parmesan mayo

- Meanwhile, add **mayo** and **remaining Parmesan** 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** and **3 tbsp water** (dbl both 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** and **remaining garlic salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 5-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 Parmesan 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 Parmesan mayo** alongside for dipping.

Dinner Solved!