



Italian-Inspired Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

30 Minutes



Ground Beef



Lean Ground Bison



Russet Potato



Yellow Onion



Parmesan Cheese, shredded



Artisan Bun



Italian Seasoning



Mayonnaise



Baby Spinach



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

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, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Lean Ground Bison	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 dark golden-brown, 6-8 min. Remove the pan from heat. Add **2 tsp vinegar**. (**NOTE:** Reference balsamic vinegar guide.) Stir until coated, 1 min. Transfer **onions** to a plate. Carefully wipe the pan clean.



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 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 and cover to keep warm.

If you've opted to get **bison**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.



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!