



Retro Burgers

with Caramelized Onions and Potato Wedges

30 Minutes



CUSTOM RECIPE

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

- Ground Beef
- Bacon
- Russet Potato
- Whole Grain Mustard
- Garlic, cloves
- Cheddar Cheese, shredded
- Mayonnaise
- Artisan Bun
- Yellow Onion
- 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.

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon	100 g	200 g
Russet Potato	460 g	920 g
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic, cloves	2	4
Cheddar Cheese, shredded	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Artisan Bun	2	4
Yellow Onion	113 g	226 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
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

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



1 Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



4 Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.**



2 Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-5 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 5-6 min.
- Remove the pan from heat. Add **vinegar**. Stir until absorbed, 1 min. Transfer **onions** to a small bowl.
- Carefully wipe the pan clean.



5 Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** is melted and **top buns** are golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



3 Make patties

- Meanwhile, peel, then mince or grate **garlic**.
- Combine **beef**, **breadcrumbs**, **garlic**, **half the mustard**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to add **bacon**, cut **bacon strips** in half crosswise. Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **top** of the oven until crispy and cooked through, 10-14 min.** Transfer **bacon** to paper towel-lined plate to drain excess fat.



6 Finish and serve

- Stir together **mayo** and **remaining mustard** in another small bowl.
- Spread **mayo-mustard** on **top buns**. Stack **patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.

Top **burgers** with **bacon** when you assemble them.

Dinner Solved!