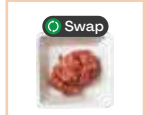




# Smoky Beef Cheeseburgers with Caramelized Onions

25 Minutes



Ground Turkey  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



-  Ground Beef  
250 g | 500 g
-  BBQ Sauce  
2 tbsp | 4 tbsp
-  Artisan Bun  
2 | 4
-  Red Onion  
1 | 2
-  Spring Mix  
28 g | 56 g
-  Smoked Paprika-Garlic Blend  
1 tbsp | 2 tbsp
-  Cheddar Cheese, shredded  
¼ cup | ½ cup
-  Mayonnaise  
2 tbsp | 4 tbsp
-  Balsamic Vinegar  
½ tbsp | 1 tbsp
-  Italian Breadcrumbs  
2 tbsp | 4 tbsp
-  Yellow Potato  
350 g | 700 g

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PASSE-INO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

**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 | Visit us [HelloFresh.ca](https://www.hellofresh.ca) | Follow us @HelloFreshCA

Ingredient quantities 56 g | 113 g  
2 person | 4 person

Pantry items | Sugar, pepper, oil, salt

Cooking utensils | 2x baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

1



### Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Peel **potatoes**, if desired, then cut into ½-inch wedges.
- Add **potatoes**, **half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden and tender, 22-24 min.

2



### Caramelize onions

- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring often, until soft, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar**. Season with **salt**. Cook, stirring often, until **onions** are dark golden, 6-8 min. Stir in **half the Smoked Paprika-Garlic Blend** and **half the vinegar** (use all for 4 ppl).
- Transfer to a plate. Cover to keep warm.
- Carefully rinse and wipe the pan clean.

3



### Form and cook patties

Swap | Ground Turkey

- Add **beef**, **breadcrumbs**, **remaining Smoked Paprika-Garlic Blend** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two (four) 4-inch-wide **patties**.
- Heat the same pan over medium. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*
- Remove from heat, then transfer **patties** to one side of an unlined baking sheet.
- Sprinkle **cheese** evenly over **patties**. Set aside.

4



### Make BBQ mayo

- Meanwhile, add **mayo** and **half the BBQ sauce** (use all for 4 ppl) to a small bowl.
- Season with **pepper**, then stir to combine.

5



### Toast buns and melt cheese

- Arrange **buns** on the other side of the baking sheet with **patties**, cut-sides up. (**NOTE:** For 4 ppl, use another unlined baking sheet.)
- Toast in the **top** of the oven until **buns** are toasted and **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, toast in batches.) (**TIP:** Keep an eye on buns so they don't burn.)

6



### Finish and serve

- Spread **BBQ mayo** onto **top** and **bottom buns**.
- Stack **patties** and **caramelized onions** onto **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.

Measurements within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Form and cook patties

Swap | Ground Turkey

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

\*\* Cook to a minimum internal temperature of 74°C/165°F.