










Retro Burgers

with Caramelized Onions and Potato Wedges


30 Minutes

 Swap	 Swap	 Double
		
Ground Turkey 250 g 500 g	Beyond Meat® 2 4	Ground Beef 500 g 1000 g

 Customized Protein  Add  Swap or  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) 



- | | |
|---|---|
|  |  |
| Ground Beef
250 g 500 g | Russet Potato
2 4 |
|  |  |
| 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
1 2 |
|  |  |
| Balsamic Vinegar
1 tbsp 2 tbsp | Italian Breadcrumbs
2 tbsp 4 tbsp |
|  | |
| Spring Mix
28 g 56 g | |

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.

1



Prep and roast potato wedges

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

- 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.)
- Meanwhile, peel, then cut **onion** into ¼-inch slices.

4



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, 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

- Heat a medium non-stick pan over medium (use large pan for 4 ppl).
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **vinegar**, **1 tsp** (2 **tsp**) **sugar** and ¼ **cup** (½ **cup**) **water**. Season with **salt** and **pepper**. Cover and cook, stirring occasionally, until **liquid** is absorbed and **onions** are dark golden-brown, 5-7 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

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Beef**

- Meanwhile, peel, then mince or grate **garlic**.
- Combine **beef**, **breadcrumbs**, **garlic**, **half the mustard**, ¼ **tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper** in a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to mixture.)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

6



Finish and serve

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

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Make 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****.

3 | Make Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook it in the same way the recipe instructs you to prep and cook the **beef**** Disregard tip to add an egg to mixture.

3 | Make patties

×2 Double | **Ground Beef**

If you've opted for **double beef**, add an extra ¼ **tsp** (½ **tsp**) **salt** to the **beef mixture**. (**TIP:** For 4 ppl, if you prefer more tender patties add 2 eggs to the mixture.) Form into **four** (eight) **4-inch-wide patties**. Follow rest of recipe as written. Pan-fry **patties** in batches, if needed.

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