

HELLO Retro Burgers FRESH with Caramelized Onions

with Caramelized Onions and Potato Wedges

30 Minutes











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 降



500 g | 1000 g



Ground Beef 250 g | 500 g



Russet Potato 2 4



Whole Grain Mustard



Garlic, cloves

2 4

1 tbsp | 2 tbsp



Cheddar Cheese, shredded 1/4 cup | 1/2 cup



Mayonnaise

2 tbsp | 4 tbsp



Artisan Bun



Yellow Onion



Balsamic Vinegar 1 tbsp | 2 tbsp

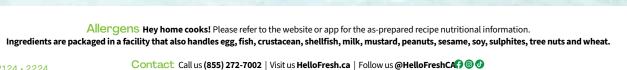


Breadcrumbs

2 tbsp | 4 tbsp



Spring Mix 28 g | 56 g



Cooking utensils | 2 baking sheets, measuring cups, measuring spoons, medium bowl, medium non-stick pan, parchment paper, 2 small bowls



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 parchmentlined 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 1/4-inch slices.



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.



Make patties

O Swap | Ground Turkey

O Swap | Beyond Meat®

2 Double | Ground Beef

Meanwhile, peel, then mince or grate garlic.



- Combine beef, breadcrumbs, garlic, half the mustard, 1/4 tsp (1/2 tsp) salt and 1/4 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).



• Heat the same pan (from step 2) over medium.

Cook patties

- 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.**

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.)

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

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

O 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

O 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

🚧 Double | Ground Beef

If you've opted for **double beef**, add an extra 1/4 tsp (1/2 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.