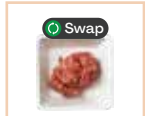




Smoky Beef Cheeseburgers with Caramelized Onions

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](http://www.hellofresh.ca)



-  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
½ 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

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.

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 **spring mix**, **patties** and **caramelized onions** onto **bottom buns**. Close with **top buns**.
- Divide **burgers** and **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 | 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.