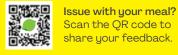


Italian-Inspired Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

Family Friendly 35 Minutes







Artisan Bun

Baby Spinach



Ground Beef



Russet Potato Yellow Onion



Parmesan Cheese, shredded







Mayonnaise





Balsamic Vinegar



Italian Breadcrumbs



Garlic Salt



This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

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

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Balsamic Vinegar Guide for Step 2:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 tsp)
- Extra: 1 tbsp (2 tbsp)

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

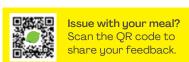
	2 Person	4 Person
Ground Beef	250 g	500 g
Mild Italian sausage, uncased	250 g	500 g
Russet Potato	460 g	920 g
Yellow Onion	113 g	226 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Artisan Bun	2	4
Mayonnaise	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Balsamic Vinegar	2 tsp	4 tsp
Italian Breadcrumbs	⅓ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook beef and sausage 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.





Roast potato wedges

- Cut potatoes into ½-inch wedges.
- Add potatoes, half the garlic salt and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with pepper, then toss to coat.
- Roast in the middle of the oven until tender and golden-brown, 24-26 min.
- Sprinkle half the Parmesan over potatoes and continue to roast until cheese melts. 2-3 min.



Make Parmesan mayo

- · Meanwhile, add mayo and remaining Parmesan to a small bowl.
- Season with pepper, then stir to combine.



Caramelize onions

- Meanwhile, peel, then cut onion into 1/4-inch slices.
- Heat a large non-stick pan over mediumhigh heat. When hot, add 1 tbsp (2 tbsp) oil, then onions. Cook, stirring occasionally, until softened, 3-4 min.
- · Reduce heat to medium, then add 1 tsp (2 tsp) sugar and 3 tbsp (6 tbsp) water and season with salt. Cook, stirring occasionally, until onions are dark goldenbrown, 6-8 min.
- · Remove from heat. Add
- 2 tsp (4 tsp) vinegar. (NOTE: Reference balsamic vinegar guide.) Stir until onions are coated, 1 min.
- Transfer **onions** to a plate. Carefully wipe the pan clean.



Toast buns

- Halve buns.
- Arrange buns directly on the top rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (TIP: Keep your eye on buns so they don't burn!)



Form and cook patties

- Meanwhile, add beef, breadcrumbs and remaining garlic salt to a medium bowl. (TIP: If you prefer a more tender patty, add an egg to mixture!) Season with **pepper**, then combine.
- Form mixture into two 5-inch-wide patties (4 patties for 4 ppl).
- Reheat the same pan over medium.
- When hot, add patties to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Transfer to a plate, then cover to keep warm.

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



Finish and serve

- Spread some Parmesan mayo onto bottom buns, then stack with spinach, patties and caramelized onions. Close with top buns.
- Divide burgers and Parmesan potato wedges between plates.
- Serve remaining Parmesan mayo alongside for dipping.

Dinner Solved!