



Italian-Inspired Beef Burgers

with Caramelized Onions and Parmesan Potato Wedges

Family Friendly 35 Minutes



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Ground Beef



Mild Italian sausage,
uncased



Russet Potato



Yellow Onion



Parmesan Cheese,
shredded



Artisan Bun



Mayonnaise



Baby Spinach



Balsamic Vinegar



Italian Breadcrumbs



Garlic Salt

CUSTOM RECIPE

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!

HELLO CARAMELIZED ONIONS

The perfect sweet and savoury burger topper!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

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	¼ 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	¼ 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.



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1



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.

4



Make Parmesan mayo

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

2



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium-high 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 golden-brown, 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.

5



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!)

3



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**.**

6



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!