



# Retro Burgers

with Caramelized Onions and Potato Wedges

30 Minutes



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Ground Beef



Ground Turkey



Russet Potato



Whole Grain Mustard



Garlic, cloves



Cheddar Cheese,  
shredded



Mayonnaise



Artisan Bun



Yellow Onion



Balsamic Vinegar



Italian Breadcrumbs



Spring Mix

### 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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Russet Potato	460 g	920 g
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	113 g	226 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Spring Mix	28 g	56 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook beef and turkey 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.*



### 1 Prep and roast potato wedges

- 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.)



### 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

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-5 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 5-6 min.
- Remove from heat. Add **vinegar**. Stir until absorbed, 1 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

- 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).

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



### 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.



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Dinner Solved!