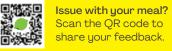


# Retro Burgers

with Caramelized Onions and Potato Wedges

30 Minutes











Russet Potato

Whole Grain Mustard





Garlic, cloves

Cheddar Cheese, shredded









Mayonnaise





Yellow Onion



Balsamic Vinegar

Italian Breadcrumbs

Spring Mix



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

oil

Ingredient

#### **Bust out**

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

# **Ingredients**

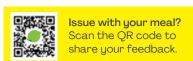
ingi calcino		
	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Russet Potato	460 g	920 g
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic, cloves	2	4
Cheddar Cheese, shredded	⅓ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Artisan Bun	2	4
Yellow Onion	113 g	226 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Spring Mix	28 g	56 g
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper\*

# 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.





## 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.)



#### Caramelize onions

- Meanwhile, peel, then cut onion into 1/4-inch slices.
- Heat a large non-stick pan over medium
- 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.



## Make patties

- 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 (1/2 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**.\*\*



## Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add 1/2 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.

Dinner Solved!

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook beef and turkey to a minimum internal temperature of 74°C/165°F.