

# Retro Burgers

with Caramelized Onions and Potato Wedges

Family Friendly 25 - 35 Minutes



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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 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredie

#### **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	2	4
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic, cloves	2	4
Cheddar Cheese, shredded	1/4 cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Artisan Bun	2	4
Yellow Onion	1	2
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 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.



### 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**.\*\*



#### 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.\*\*

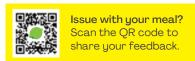


- Meanwhile, halve buns.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Toast in the **top** of the oven, until **cheese** is melted and **top buns** are golden, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)



#### 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 to a minimum internal temperature of 74°C/165°F.