



Retro Burgers

with Caramelized Onions and Potato Wedges

Family Friendly 25 - 35 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	2	4
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	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*		

* Pantry items

** Cook 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!