



# Smoky Beef Cheeseburgers

with Potato Wedges and Caramelized Onions

25-35 Minutes



-  Ground Beef
-  Bacon
-  Russet Potato
-  BBQ Sauce
-  Brioche Bun
-  Red Onion
-  Spring Mix
-  Smoked Paprika-Garlic Blend
-  Cheddar Cheese, shredded
-  Mayonnaise
-  Balsamic Vinegar
-  Italian Breadcrumbs

**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add bacon, 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.

### Balsamic Vinegar Guide for Step 2 (dbl for 4 ppl):

- Mild: 1 tsp
- Medium: 2 tsp
- Extra: 1 tbsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon	100 g	200 g
Russet Potato	460 g	920 g
BBQ Sauce	4 tbsp	8 tbsp
Brioche Bun	2	4
Red Onion	113 g	226 g
Spring Mix	28 g	56 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Balsamic Vinegar	2 tsp	4 tsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook beef and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

## 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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## Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** to an unlined 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, 22-24 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



## Make BBQ mayo

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

If you've opted to add **bacon**, while **patties** cook, halve **bacon strips** crosswise. Carefully wipe the pan (from step 3) clean. Reheat the pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.



## Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 6-8 min. Stir in **2 tsp vinegar**. (**NOTE:** Reference balsamic vinegar guide.)
- Transfer **onions** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.



## Toast buns and melt cheese

- Halve **buns**, then arrange on the other side of the baking sheet with **patties**, cut-side up. (**NOTE:** For 4 ppl, use a second unlined baking sheet.)
- Toast in the **top** of the oven until **buns** are golden-brown and **cheese** is melted, 3-4 min. (**NOTE:** For 4 ppl, toast in batches.) (**TIP:** Keep an eye on buns so they don't burn!)



## Form and cook patties

- Add **beef**, **breadcrumbs**, **remaining Smoked Paprika-Garlic Blend** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).
- Heat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*
- Remove the pan from heat, then transfer **patties** to one side of another unlined baking sheet.
- Sprinkle **cheese** evenly over **patties**. Set aside.



## Finish and serve

- Spread **some BBQ mayo** onto **top buns**.
- Divide **caramelized onions** between **bottom buns**, then stack with **spring mix** and **patties**. Close with **top buns**.
- Divide **burgers** and **spiced potato wedges** between plates.
- Serve **remaining BBQ mayo** on the side for dipping.

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!