



Smoky Beef Cheeseburgers

with Sweet Potato Wedges and Caramelized Onions

Family Friendly 25-35 Minutes



Ground Beef



Sweet Potato



BBQ Sauce



Brioche Bun



Red Onion



Spring Mix



Smoked Paprika-Garlic Blend



Cheddar Cheese, shredded



Mayonnaise



Balsamic Vinegar



Italian Breadcrumbs

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:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 tsp)
- Extra: 1 tbsp (2 tbsp)

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sweet Potato	340 g	680 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 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.

Contact

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Roast sweet potato wedges

- Peel **sweet potatoes**, if desired, then cut into ½-inch wedges.
- Add **potatoes**, **half the Smoked Paprika-Garlic Blend** 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, 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.



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** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 6-8 min. Stir in **2 tsp** (4 **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

- Arrange **buns** on the other side of the baking sheet with **patties**, cut-sides 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** (½ **tsp**) **salt** 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** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Remove the pan from heat, then transfer **patties** to one side of an 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 **sweet potato wedges** between plates.
- Serve **remaining BBQ mayo** on the side for dipping.

Dinner Solved!