



BACONY FRENCH ONION SOUP BURGERS

with Potato Wedges & a Garden Salad



HELLO CREAM SAUCE

This rich “mother” sauce can be used as a base for everything from soups to mac ‘n’ cheese.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 1510



Yukon Gold Potatoes



Thyme



Lemon



Bacon



Beef Stock Concentrates



Cream Sauce Base
(Contains: Milk)



Mixed Greens



Yellow Onion



Roma Tomato



Fry Seasoning



Ground Beef



Mozzarella Cheese
(Contains: Milk)



Brioche Buns
(Contains: Eggs,
Milk, Wheat)

START STRONG

When seasoning and forming your patties in step 5, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Large pan
- 2 Medium bowls
- Small bowl
- Whisk
- 2 Baking sheets
- Large bowl
- Aluminum foil
- Kosher salt
- Paper towels
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Sugar (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Thyme ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Lemon 1 | 2
- Beef Stock Concentrates 2 | 4
- Fry Seasoning 1 TBSP | 2 TBSP
- Bacon* 4 oz | 8 oz
- Cream Sauce Base 4 oz | 8 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Ground Beef* 10 oz | 20 oz
- Brioche Buns 2 | 4
- Mixed Greens 2 oz | 4 oz

* Bacon is fully cooked when internal temperature reaches 145 degrees.

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



1 PREP Adjust rack to top and bottom positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and very thinly slice **onion**. Pick **1 tsp thyme leaves** (2 tsp for 4 servings) from stems; reserve remaining sprigs for step 2. Cut **tomato** into 8 wedges (16 for 4). Halve **lemon**.



4 MAKE SAUCE Cut top off carton of **cream sauce** to open fully; pour contents into a medium microwave-safe bowl. Using a spoon or spatula, scrape any remaining sauce from carton into bowl. Add remaining **stock concentrates**; stir to combine. Microwave until steaming, 1 minute. Whisk in **mozzarella** and **thyme leaves** until smooth and slightly thickened. Microwave another 30 seconds, then stir again.



2 CARAMELIZE ONION Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and **thyme sprigs**; cook, stirring occasionally, until browned and softened, 10-15 minutes. (**TIP:** Lower heat and add a splash of water if onion starts to burn.) Discard sprigs; add half the **stock concentrates** (you'll use the rest later), **1 TBSP sugar**, and **1 TBSP butter** (2 TBSP of each for 4). Season with **salt** and **pepper**. Turn off heat. Transfer to a small bowl; cover to keep warm.



5 COOK PATTIES & TOAST BUNS In a second medium bowl, combine **beef** and remaining **Fry Seasoning**. Form into two patties (four patties for 4 servings), each slightly wider than a burger bun. Season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side. Halve **buns**; toast until golden.



3 ROAST POTATOES & BACON Meanwhile, toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, flipping halfway through, until golden brown and tender, 20-25 minutes. Line a second baking sheet with foil; place **bacon** on sheet. Roast on bottom rack until crispy, 12-15 minutes. Transfer to a paper-towel-lined plate.



6 FINISH & SERVE In a large bowl, toss **mixed greens** and **tomato** with a large drizzle of **olive oil** and **lemon juice** to taste. Season with **salt** and **pepper**. Microwave **sauce** again until warmed, 30 seconds; whisk in **1 TBSP butter** (2 TBSP for 4). Fill buns with **patties**, **caramelized onion**, **bacon**, and some sauce. Serve with **salad**, **potato wedges**, and remaining sauce for dipping on the side.

IN OTHER HERBS

Next time, switch up your aromatic base by using fresh sage or rosemary to flavor cream sauce.

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