



BALSAMIC ONION BURGERS

with Crispy Crumbed Cauliflower



HELLO BALSAMIC ONION

Sautéed until soft and velvety, this burger topper brings a one-two punch of sweet and sour flavor.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 780**



Cauliflower Florets



Red Onion



Balsamic Vinegar



Dried Oregano



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Panko Breadcrumbs
(Contains: Wheat)



Garlic



Ground Beef



Mayonnaise
(Contains: Eggs)

START STRONG

Be careful when wiping out the hot pan in step 4. Try wadding up the paper towel and grabbing it with tongs to keep your fingers safe.

BUST OUT

- Medium bowl
- 2 Baking sheets
- Large pan
- Paper towel
- Small bowl
- Vegetable oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|--------------------|
| • Cauliflower Florets | 10 oz 20 oz |
| • Panko Bread crumbs | ¼ Cup ½ Cup |
| • Red Onion | 1 2 |
| • Garlic | 1 Clove 2 Cloves |
| • Balsamic Vinegar | 3 tsp 5 tsp |
| • Ground Beef | 10 oz 20 oz |
| • Dried Oregano | 1 tsp 2 tsp |
| • Mayonnaise | 2 TBSP 2 TBSP |
| • Brioche Buns | 2 4 |

HELLO WINE



PAIR WITH
Stemwinder Mendoza
Malbec, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST CAULIFLOWER

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Toss **cauliflower** with ¼ **cup panko**, a large drizzle of **oil**, and a pinch of **salt** and **pepper** in a medium bowl. Transfer to a baking sheet and roast in oven until tender and crisped, about 25 minutes. **TIP:** Don't worry if a few crumbs fall off.



4 SHAPE AND COOK PATTIES

Using your hands, shape **beef** into two patties slightly wider than the buns. Season with **oregano**, **salt**, and **pepper**. Carefully wipe out pan you cooked onion in with a paper towel, then heat a drizzle of **oil** in it over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side.



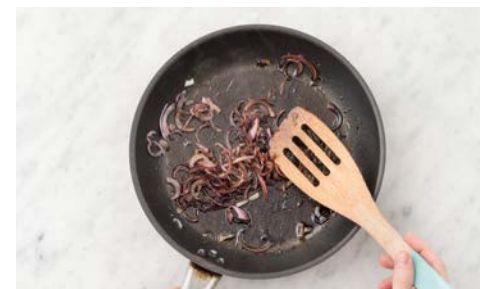
2 PREP

Halve, peel, and thinly slice **onion**. Mince or grate **1 clove garlic** (use the other clove as you like).



5 MAKE AIOLI AND TOAST BUNS

In a small bowl, combine **mayonnaise** and big pinch of **garlic**. Season with **salt**, **pepper**, and more garlic (if desired). Split **buns** in half, place on another baking sheet, and toast in oven until golden brown, 3-5 minutes.



3 COOK ONION

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, tossing occasionally, until softened, 4-5 minutes. Stir in **1 TBSP vinegar** (we sent more) and reduce heat to low. Continue cooking until very soft, about 10 minutes. Season with **salt** and **pepper**. Remove onion from pan and set aside.



6 ASSEMBLE AND SERVE

Spread **buns** with **aioli** (to taste—you may not use all), then fill each with a **beef patty** and some **onion**. Serve with **cauliflower** on the side.

INCREDIBLE!

Use any extra aioli as a dip for the cauliflower.

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