



# CAMELIZED ONION SWISSBURGS

with Roasted Garlic Horseradish Aioli & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes\*



1 Clove | 2 Cloves  
Garlic



1 | 2  
Yellow Onion



1 TBSP | 2 TBSP  
Fry Seasoning



10 oz | 20 oz  
Ground Beef



2 Slices | 4 Slices  
Swiss Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Wasabi Paste



2 | 4  
Potato Buns  
Contains: Eggs, Milk,  
Soy, Wheat

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Ground Turkey\*\*

Calories: 1020



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1090





# HELLO FRESH

## HELLO

### ROASTED GARLIC HORSE RADISH AIOLI

This punchy combo of roasted garlic, wasabi paste (aka horseradish), and mayo is all you need for burger bliss.

#### COVER TO COVER

If your pan doesn't have a lid, no worries! Use the bottom of a baking sheet or a piece of foil in step 4 to help melt the cheese instead.

#### BUST OUT

- Aluminum foil
- Baking sheet
- Large pan
- Medium bowl
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

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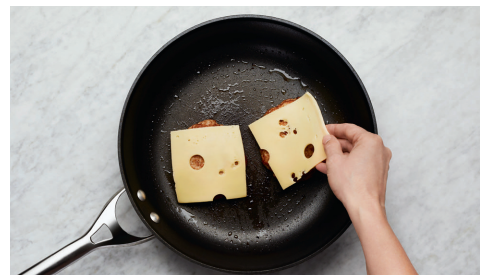
\*Ground Beef is fully cooked when internal temperature reaches 160°.

\*Ground Turkey is fully cooked when internal temperature reaches 165°.



#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Peel **garlic** and place in the center of a small piece of foil; drizzle with **oil** and season with **salt**. Cinch into a packet. Halve, peel, and thinly slice **onion**.



#### 4 FORM & COOK PATTIES

- While onion cooks, in a large bowl, combine **beef\***, **remaining Fry Seasoning**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form into two patties (four patties for 4), each slightly wider than a burger bun.
- Once onion is done, heat a **drizzle of oil** in same pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top patties with **Swiss cheese**; cover pan to melt cheese.

- Swap in **turkey\*** for beef; cook until browned and cooked through, 4-7 minutes per side.



#### 2 ROAST POTATOES & GARLIC

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Place **garlic foil packet** on same sheet.
- Roast on top rack until potatoes are browned and crispy and garlic is softened, 20-25 minutes for potatoes and 15-20 minutes for garlic.



#### 5 MAKE AIOLI & TOAST BUNS

- While patties cook, carefully unwrap foil packet; mash **roasted garlic** with a fork or finely chop.
- In a small bowl, combine **mayonnaise**, roasted garlic, and **wasabi** to taste. (TIP: Start with half the wasabi, then taste and add more from there if you like.) Season with **salt** and **pepper**.
- Halve and toast **buns**.



#### 3 CARAMELIZE ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Stir in **1 tsp sugar** (2 tsp for 4 servings) and a **splash of water**; cook until onion is caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



#### 6 SERVE

- Spread bottom **buns** with as much **aioli** as you like (save a bit for dipping if desired). Fill buns with **patties** and **caramelized onion**.
- Divide **burgers** and **potato wedges** between plates. Serve any remaining aioli on the side. TIP: If you have **ketchup on hand**, serve some on the side for dipping.