



## 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, Soy



**1 tsp | 2 tsp**  
Wasabi Paste



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

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

## HELLO

### ROASTED GARLIC HORSE RADISH AIOLI

This rich, aromatic, punchy  
combo of roasted garlic, wasabi  
paste, and mayo is all you need  
for burger bliss.

# CARMELIZED ONION SWISSBURGS

with Roasted Garlic Horseradish Aioli & Seasoned Potato Wedges



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





## 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

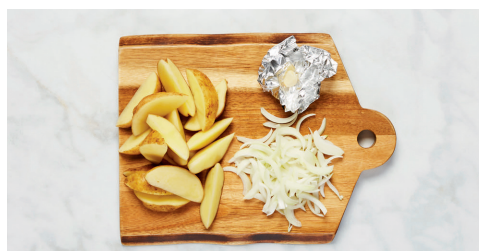
- Aluminum foil
- Baking sheet
- Large pan
- Medium bowl
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp** | **5 tsp**)
- Sugar (**1 tsp** | **2 tsp**)

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



## 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**; place in the center of a small piece of foil. Drizzle with **oil** and season with **salt**, then 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.
- **GRILLING ALTERNATIVE:** Heat a **well-oiled grill or grill pan** over medium-high heat. Add **patties** and cook to desired doneness (we suggest 3-5 minutes per side, but grills can vary). In the last 1-2 minutes of cooking, top each patty with **Swiss cheese**; cover to melt cheese.



## 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** between plates and serve with **potato wedges** and any remaining aioli on the side. **TIP: If you have ketchup on hand, serve some on the side for dipping.**