



HALL OF FAME

# CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 770**



Red Onion



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Broccoli Florets



Cheddar Cheese  
(Contains: Milk)



Roma Tomato



Ground Beef



Sherry Vinegar



Ketchup

## START STRONG

Craving a more classically comforting burger? You can melt the cheese on top of the patties after flipping instead of making the frico crisps.

## BUST OUT

- 2 Baking sheets
- Large pan
- Small bowl
- Parchment paper
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                    |                 |
|--------------------|-----------------|
| • Red Onion        | 1   1           |
| • Roma Tomato      | 1   2           |
| • Brioche Buns     | 2   4           |
| • Ground Beef      | 10 oz   20 oz   |
| • Broccoli Florets | 8 oz   16 oz    |
| • Sherry Vinegar   | 3 tsp   5 tsp   |
| • Cheddar Cheese   | ½ Cup   1 Cup   |
| • Ketchup          | 2 TBSP   4 TBSP |

## HELLO WINE



PAIR WITH  
Remarquable Lirac Rouge, 2016

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



## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Slice **tomato** into rounds. Split **buns** in half. Shape **beef** into two evenly sized patties (make them slightly wider than the buns).



## 4 MAKE CHEDDAR FRICO

Line another baking sheet with parchment paper. Place **cheddar** on it in two even piles. Bake in oven until melted in middle and crispy at the edges, 5-7 minutes. **TIP:** If you don't have parchment, that's OK. As soon as the frico come out of the oven, transfer to a plate to cool using a spatula.



## 2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly crisped, 15-20 minutes.



## 5 COOK PATTIES AND TOAST BUNS

Meanwhile, wipe out pan used for onion jam and heat a drizzle of **olive oil** in it over medium-high heat. Season **beef patties** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Meanwhile, remove **cheddar frico** from baking sheet. Discard parchment and place **buns** on sheet. Toast in oven until golden, 3-4 minutes.



## 3 MAKE ONION JAM

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until soft, 5-6 minutes. Stir in **3 tsp vinegar** (we sent more) and **1 tsp sugar**. Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Transfer to a small bowl and set aside.



## 6 ASSEMBLE BURGERS

Fill each **bun** with a **beef patty**, **onion jam**, **tomato slices**, **ketchup**, and a **cheddar frico**. Serve with **broccoli** on the side.

## SUCCESS!

Fan of frico? You can also use it to garnish soups and salads.

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