

CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli



HELLO

CHEDDAR FRICO

Baked cheese wafers add an unexpected layer of crispiness.









Red Onion

Brioche Buns (Contains: Wheat, Milk, Eggs)

Broccoli Florets

Cheddar Cheese











Roma Tomato CALORIES: 770

Ground Beef

Sherry Vinegar

Ketchup

16.2 Crispy Frico Cheeseburgers_NJ.indd 1 3/27/18 5:13 PM

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

2 TBSP | 4 TBSP

HELLO WINE



Ketchup

Spectroscope Paso Robles GSM Blend, 2016

- HelloFresh.com/Wine





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



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.



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.

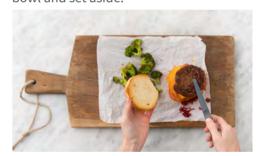


5 COOK PATTIES AND TOAST BUNS

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.



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 1 TBSP 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.



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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