



CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli



HELLO
CHEDDAR FRICO

Baked cheese wafers add an unexpected layer of crispiness.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 790



Yellow Onion



Ketchup



Broccoli Florets



Cheddar Cheese
(Contains: Milk)



Roma Tomato



Ground Beef



Sherry Vinegar



Brioche Buns
(Contains: Eggs, Milk, Wheat)

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
- Cooking spray
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|-----------------|
| • Yellow 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 | 5 tsp 5 tsp |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Ketchup | 2 TBSP 4 TBSP |

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Slice **tomato** into rounds. Halve **buns**. Shape **beef** into two equal-sized patties (four for 4 servings), each slightly wider than buns.



4 MAKE CHEDDAR FRICO

Grease a second baking sheet with cooking spray. (**TIP:** Alternatively, lightly oil baking sheet or line with parchment.) Place **cheddar** on sheet in two even piles (four for 4 servings). Bake on middle rack until melted in middle and crispy at the edges, 5-7 minutes. Let cool on sheet for about a minute after removing from oven, then transfer to a plate using a spatula to cool further.



2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on top rack until browned and slightly crispy, 15-20 minutes.



5 COOK PATTIES AND TOAST BUNS

Season **patties** all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in pan used for jam over medium-high heat. Add patties and cook to desired doneness, 3-6 minutes per side. Meanwhile, place **buns** on sheet used for cheddar frico. 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, stirring, until soft, 5-6 minutes. Stir in half the **vinegar** (use all for 4 servings) and **1 tsp sugar** (2 tsp for 4 servings). Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.



6 ASSEMBLE BURGERS

Fill each **bun** with a **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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