GRIDDLED ONION CHEESEBURGERS

with Special Sauce and Garlic Potato Wedges



— HELLO — SPECIAL SAUCE

Familiar ingredients come together and transform into something truly extraordinary.





Yellow Onion

Yukon Gold Potatoes (Contains: Eggs, Milk, Wheat)

Roma Tomato

Shallot



Potato Buns

White Wine

Vinegar

Ketchup

Dijon Mustard



Ground Beef



Garlic Powder Ch

Cheddar Cheese (Contains: Milk)

14

START STRONG

When forming your patties in step 5, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

3	
Yellow Onion	1 2
Yukon Gold Potatoes	12 oz 24 oz
• Roma Tomato	1 2
Shallot	1 1
Potato Buns	2 4
Garlic Powder	1 tsp 2 tsp
• White Wine Vinegar	5 tsp 10 tsp
 Ketchup 	2 TBSP 4 TBSP
 Dijon Mustard 	2 tsp 4 tsp
Sour Cream	2 TBSP 4 TBSP
 Ground Beef* 	10 oz 20 oz
Cheddar Cheese	½ Cup 1 Cup

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







PREP

Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Halve, peel, and finely dice onion. Cut potatoes into 1/2-inchthick wedges. Thinly slice **tomato** into rounds. Halve, peel, and mince shallot until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**.



ROAST POTATOES Toss **potatoes** on a baking sheet with a drizzle of **oil**, **34 tsp garlic powder** (1¹/₂ tsp for 4 servings; you'll use the rest in the next step), salt, and pepper. Roast on top rack until browned and crisp, 20-25 minutes.



FORM AND COOK PATTIES While onion cooks, form **beef**

into two patties, each slightly wider than a burger bun (four patties for 4 servings). Season generously with salt and **pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook almost to desired doneness, 3-5 minutes per side. Top with **cheddar** and cover until cheese is melted and patties are cooked to your liking, 1-2 minutes more.



PICKLE SHALLOT AND MAKE SAUCE

Meanwhile, in a small bowl, combine minced shallot, vinegar, 1 tsp sugar (2 tsp for 4 servings), and a pinch of **salt**. In a separate small bowl, combine **ketchup**, mustard, sour cream, 1 tsp sugar (2 tsp for 4), and remaining garlic powder.



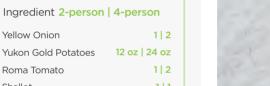
FINISH AND SERVE While cheese melts, toast **buns** until golden brown. Drain pickled shallot, discarding liquid. Stir shallot into bowl with **sauce**. Fill toasted buns with patties, onion, tomato, and sauce. Serve with **potatoes** and any remaining sauce on the side for dipping.

BOSS OF THE SAUCE

Need a new condiment in your weeknight rotation? Make this special sauce again to serve alongside any roasted veg.

NK 47 NJ-14

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com





Heat a drizzle of **oil** in a large pan over medium-high heat. Add onion and cook, stirring occasionally, until browned and softened, 5-7 minutes. Season with salt and pepper. Transfer to a plate.