



HALL OF FAME
ITALIAN CIABATTA CHEESEBURGERS
 with Mozzarella, Onion, and Balsamic Greens



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

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 790**



Red Onion



Tomato Paste



Ground Beef



Ciabatta Bread
(Contains: Wheat)



Spring Mix Lettuce



Garlic



Balsamic Vinegar



Mozzarella Cheese
(Contains: Milk)



Heirloom Grape Tomatoes



Dried Cranberries

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's the bold flavor of the onions. You can add balsamic vinegar to the pan so they pop even more.

BUST OUT

- Large pan
- Large bowl
- Olive oil (5 tsp | 10 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Garlic 1 Clove | 2 Cloves
- Tomato Paste ½ TBSP | 1 TBSP
- Balsamic Vinegar 1 TBSP | 2 TBSP
- Ground Beef 10 oz | 20 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Ciabatta Bread 2 | 4
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Spring Mix Lettuce 2 oz | 4 oz
- Dried Cranberries 1 oz | 2 oz

HELLO WINE



PAIR WITH
Butcher's Hook Mendoza
Red Blend, 2016

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



1 PREHEAT OVEN AND COOK ONION

Wash and dry all produce. Preheat oven to 400 degrees or grill to high. Halve, peel, and thinly slice **onion**. Heat a drizzle of **olive oil** in a large pan over medium heat. Add onion and **1 tsp sugar**. Cook, tossing, until browned, 6-8 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



4 TOAST BREAD AND PREP

Split **ciabattas** in half. Toast in oven or on grill until golden, 3-5 minutes. Meanwhile, halve **tomatoes** lengthwise. **TIP:** A bread knife will slice right through those rolls. Get one for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



2 MAKE VINAIGRETTE

While onion cooks, mince or grate **garlic** until you have ½ tsp (you may have a clove left over). In a large bowl, whisk together ½ **TBSP tomato paste**, **1 TBSP balsamic vinegar**, **1 TBSP olive oil**, and as much minced garlic as you like (we sent more tomato paste and vinegar than needed). Season with **salt** and **pepper**.



5 TOSS SALAD

Add **mixed lettuce**, **tomatoes**, and **cranberries** to bowl with vinaigrette and toss to combine. Season with **salt** and **pepper**.



3 COOK BURGERS

Wipe out same pan, then heat a drizzle of **olive oil** in it over medium-high heat (skip if grilling). Shape **beef** into 2 patties slightly wider than the bread. Season with **salt** and **pepper**. Add to pan or grill. Cook until just shy of desired doneness, 2-4 minutes per side. Sprinkle **mozzarella** on top. Cover pan or grill and cook until cheese melts, 1 minute more.



6 ASSEMBLE AND SERVE

Fill **ciabattas** with **burgers**, **onion**, and a little bit of **salad**. Divide between plates and serve with remaining salad on the side.

CIAO!

Mozzarella, balsamic, and ciabatta take the humble hamburger on a trip to Italy.

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