



# JUICY LUCY BURGER

with Tomato Onion Jam and Arugula Salad



**HELLO**  
**TOMATO ONION JAM**  
Upgrade your burger toppings with something silky and sweet.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 840**



Roma Tomato



Garlic



Ground Beef



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Ketchup



Red Onion



Balsamic Vinegar



Cheddar Cheese  
(Contains: Milk)



Mayonnaise  
(Contains: Eggs)



Arugula

## START STRONG

It's OK if you don't perfectly stuff the cheese inside the burgers. They will still be delicious even if some leaks out.

## BUST OUT

- Aluminum foil
- Small bowl
- Large pan
- Medium bowl
- Paper towel
- Baking sheet
- Oil (4 tsp | 8 tsp)
- Sugar (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Red Onion 1 | 1
- Garlic 2 Cloves | 2 Cloves
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Ground Beef 10 oz | 20 oz
- Cheddar Cheese ½ Cup | 1 Cup
- Brioche Buns 2 | 4
- Mayonnaise 1 TBSP | 2 TBSP
- Ketchup 2 TBSP | 2 TBSP
- Arugula 2 oz | 4 oz

## HELLO WINE



PAIR WITH

The Needle Paso Robles  
Cabernet Sauvignon, 2015

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



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. Core, seed, and dice **tomato**. Peel, halve, and thinly slice **onion**. Wrap **garlic** in foil, sealing to make a pouch, then roast in oven until very soft, about 20 minutes.



## 4 COOK BURGERS

Carefully wipe out pan used for onion jam with a paper towel. Add a drizzle of **oil** and heat over medium-high heat. Place **burgers** in pan and cook to desired doneness, 3-6 minutes per side. **TIP:** A cast-iron skillet is great for achieving the perfect char on burgers. Get one at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)

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## 2 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, tossing, until softened, 4-5 minutes. Season with **salt** and **pepper**. Stir in **tomato**, **1 tsp sugar**, and **1 TBSP balsamic vinegar** (we'll be using the rest later). Cook until soft and jammy, 4-5 minutes. Season with salt and pepper. Remove mixture from pan and set aside.



## 5 TOAST BUNS AND MAKE DRESSING

While burgers cook, halve **buns** and place on a baking sheet. Toast in oven until golden brown, 2-3 minutes. Once **garlic** is done roasting, mash with a fork until smooth. In a small bowl, combine **½ TBSP mayonnaise** (we'll use more in the next step), remaining **balsamic vinegar**, a large drizzle of **oil**, and as much garlic as you like. Season with **salt** and **pepper**.



## 3 SHAPE BURGERS

Divide **beef** in half and flatten each piece into a wide, roughly ½-inch-thick circle. Divide **cheddar** between the centers of each circle. Fold edges of meat around cheddar, shaping and sealing to create a cheese-stuffed patty. Season all over with **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Spread **buns** with **ketchup** and **½ TBSP mayo** (you'll have some left over). Divide **burgers** between buns and top with **onion jam** and a small handful of **arugula**. Toss remaining arugula with **dressing** in a medium bowl and serve on the side.

## OOEY GOOEY!

Enough cheesy goodness to make your insides melt.

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