



# JUICY LUCY BURGER

with Tomato Onion Jam and Arugula Salad



HELLO

HELLMANN'S® REAL KETCHUP



Made with only 6 real, simple ingredients; no high fructose corn syrup and sweetened only with honey.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 870



Roma Tomato



Garlic



Ground Beef



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Hellmann's®  
Real 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
- Baking sheet
- Vegetable 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 5 tsp | 10 tsp
- Ground Beef 10 oz | 20 oz
- Cheddar Cheese ½ Cup | 1 Cup
- Brioche Buns 2 | 4
- Mayonnaise 1 TBSP | 2 TBSP
- Hellmann's® Real Ketchup 2 TBSP | 3 TBSP
- Arugula 2 oz | 4 oz

## HELLO WINE



### PAIR WITH

The Needle Paso Robles Cabernet Sauvignon, 2016

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



## 1 PREHEAT AND PREP

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



## 4 COOK PATTIES

Carefully wipe out pan used for onion jam with a paper towel, then heat a drizzle of **oil** in it over medium-high heat. Place **patties** in pan and cook to desired doneness, 3-6 minutes per side.



## 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 vinegar** (we'll use the rest later). Cook, stirring, 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 patties cook, split **buns** in half and place on a baking sheet. Toast in oven or toaster 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 last step), remaining **vinegar**, a large drizzle of **oil**, and as much **garlic** as you like. Season with **salt** and **pepper**.



## 3 SHAPE PATTIES

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 cheese-stuffed patties. Season all over with **salt** and **pepper**.



## 6 FINISH AND TOSS SALAD

Spread **buns** with **ketchup** and ½ **TBSP mayonnaise** (you'll have some left over). Divide **patties** 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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