



# JUICY LUCY BURGER

with Tomato Onion Jam and Sweet Potato Wedges



HELLO

## TOMATO ONION JAM

Upgrade your burger toppings with something silky and sweet.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 980



Roma Tomato



Garlic



Ground Beef



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Ketchup



Fry Seasoning



Red Onion



Balsamic Vinegar



Cheddar Cheese  
(Contains: Milk)



Mayonnaise  
(Contains: Eggs)



Sweet Potatoes



Sour Cream  
(Contains: Milk)



## 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

- 2 Baking sheets • Small bowl
- Aluminum foil
- Large pan
- Medium bowl
- Paper towels
- Vegetable oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Fry Seasoning 1 TBSP | 2 TBSP
- Garlic 2 Cloves | 2 Cloves
- Red Onion 1 | 1
- Roma Tomato 1 | 2
- Balsamic Vinegar 1 TBSP | 2 TBSP
- Ground Beef\* 10 oz | 20 oz
- Cheddar Cheese ½ Cup | 1 Cup
- Brioche Buns 2 | 4
- Mayonnaise 2 TBSP | 2 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Ketchup 2 TBSP | 2 TBSP

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



## 1 ROAST SWEET POTATOES AND PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil, salt, pepper**, and half the **Fry Seasoning**. Wrap **garlic** in aluminum foil, sealing to make a pouch; place on baking sheet. Roast, flipping potatoes halfway through, until tender and garlic is soft, about 20 minutes. Meanwhile, halve, peel, and thinly slice **onion**. Dice **tomato**.



## 4 COOK PATTIES

Heat a drizzle of **oil** in pan used for jam over medium-high heat. Add **patties** and cook to desired doneness, 3-6 minutes per side.



## 2 MAKE JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring, until softened, 4-5 minutes. Season with **salt** and **pepper**. Stir in **tomato, 1 tsp sugar**, and **1 TBSP vinegar** (2 TBSP for 4 servings—you'll have some left over). Cook, stirring, until soft and jammy, 4-5 minutes. Season with salt and pepper. Turn off heat; remove jam from pan and set aside. Wipe out pan.



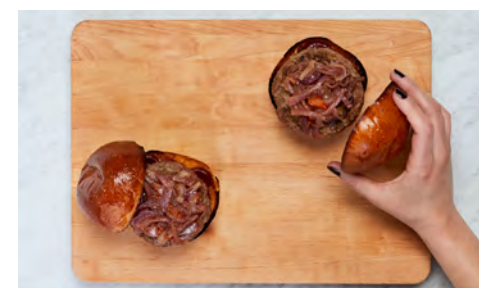
## 5 TOAST BUNS AND MAKE SAUCE

While patties cook, halve **buns** and place on a second baking sheet. Toast in oven or toaster oven until golden brown, 2-3 minutes. Once **garlic** is roasted, remove from foil and mash with a fork until smooth. In a small bowl, combine **mayonnaise, sour cream**, and roasted garlic. Season with **salt** and **pepper**.



## 3 SHAPE PATTIES

In a medium bowl, combine **beef** and remaining **Fry Seasoning**. 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 SERVE

Spread **buns** with **ketchup** and a thin layer of **sauce**. Divide **patties** between buns and top with **tomato onion jam**. Divide burgers and **sweet potatoes** between plates. Serve with remaining sauce on the side for dipping.

## OOEY GOOEY!

Enough cheesy goodness to make your insides melt

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