



JUICY LUCY BURGERS

with Tomato Onion Jam and Roasted Broccoli



HELLO

TOMATO ONION JAM

A little bit savory, a little bit sweet, and all-around delicious on your burger

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 970



Broccoli Florets



Red Onion



Balsamic Vinegar



Fry Seasoning



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Sour Cream
(Contains: Milk)



Garlic



Roma Tomato



Ground Beef



Cheddar Cheese
(Contains: Milk)



Mayonnaise
(Contains: Eggs)



Ketchup

START STRONG

It's OK if some of the cheese oozes out while the patties cook in step 4. It'll crisp up in the pan, turning it toasty and extra delicious.

BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Medium bowl
- Small bowl
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Broccoli Florets **8 oz | 16 oz**
- Garlic **2 Cloves | 2 Cloves**
- Red Onion **1 | 1**
- Roma Tomato **1 | 2**
- Balsamic Vinegar **5 tsp | 5 tsp**
- Ground Beef* **10 oz | 20 oz**
- Fry Seasoning **1 TBSP | 1 TBSP**
- 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**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 ROAST BROCCOLI

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **broccoli florets** into 1-inch pieces. Toss on a baking sheet with a drizzle of **oil, salt, and pepper.** Place **garlic** in the center of a small piece of foil; cinch into a packet and place on same sheet. Roast until broccoli is tender and garlic is softened, 15-20 minutes.



4 COOK PATTIES

Heat a drizzle of **oil** in pan used for jam over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



2 MAKE JAM

Meanwhile, halve, peel, and thinly slice **onion.** Dice **tomato.** 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** (2 tsp for 4 servings), and half the **vinegar** (all the vinegar for 4). 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**; toast until golden brown. Once **garlic** is roasted, remove from foil and mash with a fork until smooth. In a small bowl, combine **mayonnaise, sour cream,** and mashed **garlic.** Season with **salt** and **pepper.**



3 SHAPE PATTIES

In a medium bowl, combine **beef,** half the **Fry Seasoning** (all for 4 servings), **½ tsp salt** (1 tsp for 4), and **pepper.** Form mixture into two wide, roughly ½-inch-thick rounds (four rounds for 4). Divide **cheddar** between the centers of each round. Fold edges of meat around cheddar, shaping and sealing to create cheese-stuffed patties.



6 SERVE

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

OOEY GOOEY

Loved your cheese-stuffed burger? Next time, try it with Pepper Jack for a kick!

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