



# JUICY LUCY BURGERS

with Tomato Onion Jam & Roasted Broccoli



## HELLO

### TOMATO ONION JAM

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

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

## BUST OUT

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



## 1 ROAST BROCCOLI & GARLIC

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **broccoli florets** into 1-inch pieces, if necessary. 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 TOMATO ONION 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, half the **vinegar** (all the vinegar for 4), and **1 tsp sugar** (2 tsp for 4 servings). 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 & MAKE SAUCE

While patties cook, halve **buns**; toast until golden brown. Once **garlic** is done, 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 FORM 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 centers of each round. Fold edges of meat around cheddar, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun.



## 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 burgers? Next time, try the technique with pepper jack for a kick!



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK.19.NJ.2