



MELTY MONTEREY JACK BURGERS

with Red Onion Jam, Garlic Mayo, and Crispy Breaded Zucchini



HELLO

RED ONION JAM

Balsamic onion is gently cooked 'til it's silky and sweet.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 920**



Garlic



Zucchini



Balsamic Vinegar



Dried Oregano



Ketchup



Monterey Jack Cheese
(Contains: Milk)



Red Onion



Mayonnaise
(Contains: Eggs)



Panko Bread crumbs
(Contains: Wheat)



Ground Beef



Potato Buns
(Contains: Wheat, Eggs, Milk)

START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it while the cheese melts.

BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- 2 Baking sheets
- Vegetable oil (3 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------|-------------------|
| • Garlic | 1 Clove 1 Clove |
| • Red Onion | 1 1 |
| • Zucchini | 1 2 |
| • Mayonnaise | 2 TBSP 3 TBSP |
| • Balsamic Vinegar | 5 tsp 6 tsp |
| • Panko Bread crumbs | ¼ Cup ½ Cup |
| • Dried Oregano | 1 tsp 2 tsp |
| • Ground Beef* | 10 oz 20 oz |
| • Monterey Jack Cheese | ½ Cup 1 Cup |
| • Potato Buns | 2 4 |
| • Ketchup | 2 TBSP 4 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 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Mince or grate **1 clove garlic** (use the other as you like). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long pieces, then halve each piece lengthwise. Cut halves into thin wedges.



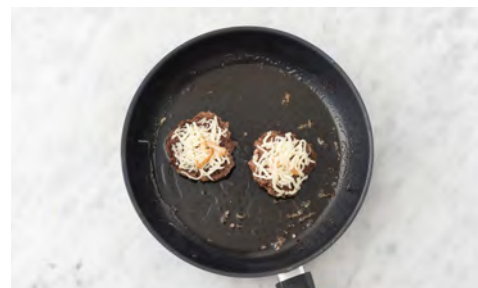
4 BAKE ZUCCHINI

While onion cooks, in a medium bowl, combine **zucchini** and **½ TBSP garlic mayo** until wedges are evenly coated. Add **panko, oregano**, and a large pinch of **salt and pepper**; toss so that crumbs stick to zucchini. (It's okay if not all the breadcrumbs stick!) Spread on a lightly **oiled** baking sheet. Bake, tossing halfway through, until panko is golden brown, about 15 minutes.



2 MAKE GARLIC MAYO

In a small bowl, combine **mayonnaise** and as much **garlic** as you like (start with a pinch and add more from there). Season with **salt and pepper**.



5 COOK PATTIES

Shape **beef** into two equal-sized patties; season all over with **salt and pepper**. Heat a drizzle of **oil** in pan used to cook onion over medium-high heat. Add patties and cook almost to desired doneness, 3-5 minutes per side. Top each with **cheese**. Cover pan to melt cheese and allow patties to finish cooking, about 1 minute.



3 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until caramelized, 8-10 minutes. Stir in **vinegar** and **1 tsp sugar**. Continue cooking until syrupy, 1-2 minutes more. Season with **salt and pepper**. Turn off heat. Remove from pan and set aside in a second small bowl. Wash out pan.



6 FINISH AND SERVE

Halve **buns** and place on a second baking sheet. Toast in oven until golden, about 3 minutes. Spread buns with **ketchup** and **garlic mayo** (to taste). Fill each with a **patty** and as much **onion jam** as you like. Serve with **zucchini** on the side.

ASTOUNDING!

A burger this well-done is quite rare.

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