



HALL OF FAME

# MELTY MONTEREY JACK BURGERS

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

2



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 910



Garlic



Zucchini



Balsamic Vinegar



Dried Oregano



Monterey Jack Cheese  
(Contains: Milk)



Ketchup



Red Onion



Mayonnaise  
(Contains: Eggs)



Panko Bread crumbs  
(Contains: Wheat)



Ground Beef



Potato Buns  
(Contains: Eggs, Wheat, Milk)



## START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it while the cheese melts in step 5.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- |                        |                     |
|------------------------|---------------------|
| • Garlic               | 2 Cloves   2 Cloves |
| • Red Onion            | 1   1               |
| • Zucchini             | 1   2               |
| • Mayonnaise           | 2 TBSP   4 TBSP     |
| • Balsamic Vinegar     | 5 tsp   10 tsp      |
| • Panko Breadcrumbs    | 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     |

\* 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 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Mince or grate **1 clove garlic** (2 cloves for 4 servings). 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

Meanwhile, in a medium bowl, toss **zucchini** with ½ TBSP **garlic mayo** (1 TBSP for 4 servings) until wedges are evenly coated. Add **panko**, **oregano**, and a large pinch of **salt** and **pepper**; toss so crumbs stick to zucchini. (It's okay if not all the breadcrumbs stick.) Spread out on a lightly **oiled** baking sheet. Bake, tossing halfway through, until panko is golden brown, 14-16 minutes.

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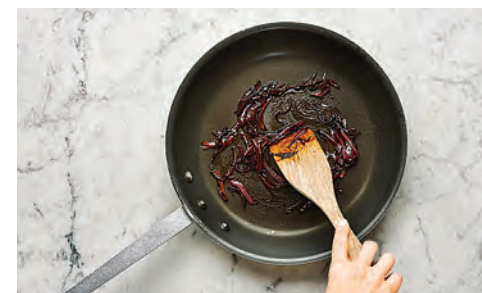
## 2 MAKE GARLIC MAYO

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



## 5 COOK PATTIES

Shape **beef** into two equal-sized patties (four for 4 servings); 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 patty with **cheese**. Cover pan to melt cheese and allow patties to finish cooking, 1-2 minutes.



## 3 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. (**TIP:** If onion starts to brown too quickly, add a splash of water.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat. Transfer to a second small bowl. Wash out pan.



## 6 FINISH AND SERVE

Halve **buns** and toast until golden. Spread toasted 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.

## VEG OUT

Love these crispy veggie fries? Next time, try the technique with eggplant.