

# **MELTY MONTEREY JACK BURGERS**

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



## HELLO

### **RED ONION**

Onion is gently cooked with balsamic







Balsamic Vinegar



Dried Oregano





Monterey

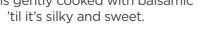


Jack Cheese



Potato Buns (Contains: Eggs, Milk, Wheat)





PREP: 10 MIN TOTAL: 35 MIN CALORIES: 910

Red Onion

Mayonnaise (Contains: Eggs)

Panko Breadcrumbs (Contains: Wheat)

**Ground Beef** 

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#### **START STRONG**

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

#### **BUST OUT**

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



Ingredient 2-person | 4-person

• Garlic 2 Cloves | 2 Cloves

• Red Onion 1 1

• Zucchini 1 2

Mayonnaise
 2 TBSP | 4 TBSP

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• Panko Breadcrumbs ¼ Cup | ½ Cup

• Dried Oregano 1tsp | 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.







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.



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



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.



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 big 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.



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 **Monterey Jack**. Cover pan to melt cheese and allow patties to finish cooking, 1-2 minutes.





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.

## MAKE IT ZING

If you have a lemon on hand, add a squeeze of juice to your garlic mayo for a tangy finish.

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