MELTY MONTEREY JACK BURGER

with Red Onion Jam and Zucchini Fries



HELLO -

RED ONION JAM

Balsamic onions slowly cooked 'til they're silky and sweet



Dried Oregano









(Contains: Eggs, Soy)



Vinegar



(Contains: Wheat)

Garlic



Ground Beef



Monterey Jack Cheese Potato Buns (Contains: Milk) (Contains: Wheat, Milk, Eggs)



Ketchup

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 860

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
- Oil (3 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Garlic 1 Clove | 2 Cloves

Red Onion
 1 | 1

• Zucchini 1 2

Mayonnaise
 1½ TBSP | 3 TBSP

Balsamic Vinegar
 2 TBSP | 4 TBSP

• Panko Breadcrumbs 1/4 Cup | 1/2 Cup

• Dried Oregano 1tsp | 2 tsp

• Ground Beef 8 oz | 16 oz

• Monterey Jack Cheese ½ Cup | 1 Cup

• Potato Buns 2 | 4

Ketchup
 Z TBSP | 4 TBSP

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Wash and dry all produce. Preheat oven to 450 degrees. Mince or grate garlic until you have ¼ tsp (you may have a clove left over). Halve, peel, and thinly slice onion. Cut zucchini into 3-inch-long pieces, then halve each piece lengthwise. Cut each into thin wedges.

MAKE ZUCCHINI FRIES

together zucchini and 1/2 TBSP aioli in

pinch of **salt** and **pepper** and toss so

a medium bowl until wedges are evenly

coated. Add panko, oregano, and a large

that crumbs stick to **zucchini**. Spread on

a lightly oiled baking sheet. Bake in oven

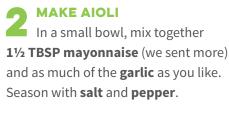
until panko is golden-brown, about 15

minutes, tossing halfway through. TIP:

It's OK if not all the breadcrumbs stick.

While **onions** are cooking, toss







Wash out pan you cooked onions in. Heat a drizzle of oil in same pan over medium-high heat. Shape beef into two 4-inch-wide patties. Season all over with salt and pepper. Add to pan and cook until burgers almost reach desired doneness, 3-5 minutes per side. Top each with Monterey Jack cheese. Cover pan until cheese melts, about 1 minute.



MAKE ONION JAM
Heat a drizzle of oil in a large pan
over medium heat. Add onion and cook
until caramelized, 8-10 minutes, tossing
occasionally. Stir in balsamic vinegar
and 1 tsp sugar. Continue cooking until
syrupy, 1-2 minutes more. Season with
salt and pepper. Remove from pan and
set aside in another small bowl.



While burgers cook, split buns in half and place on another baking sheet. Toast in oven until golden, about 3 minutes. Spread split sides of buns with ketchup and remaining aioli. Top each with a burger and as much onion jam as you like. Serve with zucchini fries on the side.

ASTOUNDING!

A burger this well-done is quite rare.