



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow  
Onion



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



1 | 2  
Old Bay  
Seasoning



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



2 TBSP | 4 TBSP  
Ketchup



2 tsp | 4 tsp  
Dijon  
Mustard



10 oz | 20 oz  
Ground  
Beef



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



2 | 4  
Potato Buns  
Contains: Eggs, Milk,  
Soy, Wheat

\* The ingredient you received may be a different color.

## HELLO

### SPECIAL SAUCE

Ketchup, mayo, mustard, and Old Bay Seasoning combine for a creamy, smoky-sweet spread for burgers.

# WHITE CHEDDAR WONDERBURGERS

with Caramelized Onion, Special Sauce & Old Bay Fries



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1020





### SMASH HIT

Why do we ask you to form the beef mixture into balls, not patties, in step 4? Holding off on flattening them until step 5 is what makes these burgers special! A spatula and some force give your patties crispy, craggy edges that become perfectly caramelized in the pan.

### BUST OUT

- Baking sheet
- Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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\* Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**.



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil** and **half the Old Bay Seasoning** (you'll use more later). Season lightly with **salt** and **pepper**. **TIP: No need to season generously—there's already salt and pepper in the seasoning!**
- Roast on top rack until browned and crispy, 20-25 minutes.



### 4 MAKE SAUCE & FORM BEEF

- Meanwhile, in a second small bowl, combine **mayonnaise**, **ketchup**, **mustard**, and as much **remaining Old Bay Seasoning** as you like. Set aside.
- Form **beef\*** into two equal-size balls (**four balls for 4 servings**); season all over with **salt** and **pepper**.



### 5 COOK PATTIES

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Once pan is hot, add **beef**. Firmly flatten each ball with a spatula to create very thin patties. (**TIP: Do so carefully; oil may splatter a bit.**) Cook to desired doneness, 3-4 minutes per side. (**Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.**)
- In the last 1-2 minutes of cooking, top patties with **cheddar**; cover pan until cheese melts. Remove from heat.



### 3 CARAMELIZE ONION

- While potatoes roast, heat a **large drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar** (**2 tsp for 4 servings**) and a **splash of water**; cook until onion is caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl.



### 6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Divide buns between plates and fill with **patties**, **caramelized onion**, and **half the special sauce**. Serve **Old Bay fries** on the side with remaining special sauce for dipping.