



Cooking Made Easy

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Juicy Lucy Burger

with Tomato-Red Onion Jam and Charred Romaine



Minnesota's infamous Juicy Lucy burger is not for the faint of heart. Stuffed on the inside with oozing cheddar cheese, this burger does not mess around. Did we mention we're using our custom HelloFresh burger blend? Paired with our favorite Sir Kensington's ketchup and mayo, your 4th of July BBQ just got awesome.

45 min

level 2

nut free



Signature Burger Blend



Shredded Cheddar



Plum Tomato



Red Onion



Garlic



Balsamic Vinegar



Romaine Heart



Sir Kensington's Mayonnaise



Sir Kensington's Ketchup



Sesame Brioche Buns

Ingredients

| | 2 People | 4 People |
|--------------------------------|----------|----------|
| Signature Burger Blend | 12oz | 24oz |
| Shredded Cheddar 1) | ½ cup | 1 cup |
| Plum Tomato | 1 | 2 |
| Red Onion | 1 | 2 |
| Garlic | 2 cloves | 4 cloves |
| Balsamic Vinegar | 2 T | 4 T |
| Romaine Heart | 1 | 2 |
| Sir Kensington's Mayonnaise 4) | 1T | 2T |
| Sir Kensington's Ketchup | 2T | 2T |
| Sesame Brioche Buns 1) 2) 3) | 2 | 4 |
| Sugar* | 1 t | 2 t |
| Olive Oil* | 2 T+2 t | 5 T+1 t |

*Not Included

Allergens

- 1) Milk
- 2) Wheat
- 3) Soy
- 4) Eggs

Tools

Whisk, Small Bowl, Large Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 1049 cal | Carbs: 60 g | Fat: 62 g | Protein: 58 g | Fiber: 5 g

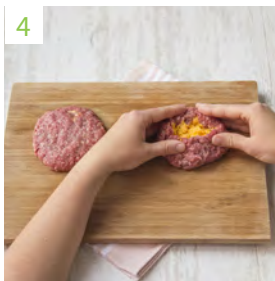


1 Preheat oven to 400 degrees. Core, seed and dice the **tomato**. Thinly slice the **red onion**. Remove two outer leaves from the romaine heart and set aside, then quarter the **romaine** lengthwise. Mince or grate the **garlic**.



2 **Char the romaine:** heat a large pan over high heat. Add the **romaine** quarters to the dry pan, cut-side down, and cook for 1-2 minutes, until charred. Turn to char on the other side for 1-2 more minutes, then remove from pan and sprinkle with **salt** and **pepper**.

3 **Make the tomato-onion jam:** in the same pan, heat 1 teaspoon **olive oil** over medium heat. Add the **red onion** to the pan and cook for 4-5 minutes, until softened. Season with **salt** and **pepper**. Add **1 teaspoon sugar**, **1 tablespoon balsamic**, and the chopped **tomato** to the pan. Cook for another 4-5 minutes, until tomato breaks down and sauce is jammy. Season with **salt** and **pepper** and set aside. Clean out this pan—we'll be using it again!



4 **Assemble the burgers:** divide the **ground beef** in half and flatten each half into large ½-inch thick circles. Place **half the cheese** into the center of each patty and fold up the edges around the cheese. Seal the meat around the cheese and lightly press into a patty shape. Season liberally with **salt** and **pepper** on both sides.

5 **Cook the burgers:** in the same pan you cooked the tomato-onion jam in, heat 1 teaspoon **olive oil** over medium-high heat. Add the **burgers** to the pan and cook 3-6 minutes per side, until cooked to desired doneness.

6 While the burgers cook, halve the **buns** and place in the oven to toast for 5 minutes, until golden brown.



7 **Make the garlic-balsamic dressing:** in a small bowl, whisk together ½ tablespoon **Sir Kensington's mayonnaise**, **remaining balsamic vinegar**, 2 tablespoons **olive oil**, and as much minced **garlic** as you like. Season with **salt** and **pepper**.

8 **Build the burgers:** place the **burgers** on the **buns** and top with the **tomato-onion jam** and a reserved leaf of **romaine lettuce**. Spread bun with **Sir Kensington's ketchup** and **mayonnaise** to taste. Drizzle the **charred romaine** with the **garlic-balsamic dressing** and enjoy!