



More than Food

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## California-Style Griddled Cheeseburger

with Secret Sauce and Crispy Baked Onion Rings

We won't name names, but you can probably guess the inspiration behind these griddled burgers. Two thin patties allow for maximum crust caramelization—a major win in our book. Oven-baked onion rings are a healthier alternative to everyone's favorite pub classic.



45 min



level 3



nut free



Ground Beef



Cheddar Cheese



Potato Buns



Yellow Onion



Green Leaf Lettuce Leaves



Tomato



Dijon Mustard



Mayonnaise



Flour



Panko



Hot Smoked Paprika

## Ingredients

	2 People	4 People
Ground Beef	10 oz	20 oz
Cheddar Cheese	1)	2 oz
Potato Buns	1) 2) 3)	4
Yellow Onion	1	2
Green Leaf Lettuce Leaves	3	6
Tomato	1	2
Dijon Mustard	1 T	2 T
Mayonnaise	4)	2 T
Flour	2)	⅓ C
Panko	2) 3)	½ C
Hot Smoked Paprika 	½ t	1 t
Oil*	2 t	1T + 1 t

\*Not Included

## Allergens

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

## Tools

Baking Sheet, Large Pan, Small Bowl, 2 Medium Bowls, Whisk

Ruler

0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 866 cal | Carbs: 70 g | Fat: 44 g | Protein: 46 g | Fiber: 6 g | Sodium: 987 mg

*Make sure to wash and dry produce before prepping or cooking!*



**1** Preheat the oven to 450 degrees. Halve the **onion** horizontally (not through the roots). Peel and finely dice half the **onion**. Peel and slice the other half into ½-inch rings. Separate the rings and very finely mince the innermost rings. Slice the **tomato** into ¼-inch circles.

**2** **Make the secret sauce:** In a small bowl, mix together the **mayonnaise**, **minced onion** (from the innermost rings), and ½ **teaspoon hot smoked paprika**. Season with **salt** and **pepper**.

**3** **Make the onion ring batter:** In a medium bowl, whisk together the **flour** and ½ **cup water**. Season the batter with **salt** and **pepper**. Place the **panko** in another medium bowl and season generously with **salt** and **pepper**.

**4** Heat a drizzle of **oil** in a large pan over medium heat. Add the **diced onion** to the pan and cook, stirring occasionally, until soft and slightly caramelized, for 8-10 minutes. Stir in **1 Tablespoon dijon mustard** and season with **salt** and **pepper**. Set the **onion mixture** aside and wash out the pan.

**5** **Make the burger patties:** Form the **ground beef** into 4 equal balls. Flatten each ball into a ½-inch thick **patty**, about 4-5 inches in diameter. Season each patty with **salt** and **pepper**.

**6** **Make the onion rings:** Working one at a time, coat the **onion rings** first in the **batter**, and then in the **panko**, pressing to adhere. Place the coated onion rings onto a lightly oiled baking sheet. Once all the onion rings are coated, place the baking sheet in the oven for about 10 minutes, turning the onion rings over halfway through cooking, until golden brown.  
**HINT:** Keep an eye on these, they can burn quickly!

**7** While the **onion rings** bake, cook the **burgers**. Heat a drizzle of **oil** in the same pan you cooked the onions in over high heat. Once hot, add the **burger patties** (working in 2 batches, if necessary) and cook about 2 minutes per side, until browned and almost cooked to desired doneness. Top **two patties** with **cheddar cheese** and cook another minute, until melted.

**8** Remove the **onion rings** from the oven to cool for 2-3 minutes. Halve the **buns** and place in the oven to toast for 2-3 minutes.

**9** **Assemble the burgers:** Place **two patties** onto each **bun** (one with **cheese**, one without) and top with the **dijon-caramelized onions**, **lettuce**, and **tomato** slices. Spread the top **bun** with **1 Tablespoon secret sauce**. Serve the **cheeseburgers** alongside the **onion rings** and enjoy!

