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## Juicy Lucy Burger

with Tomato-Onion Jam and Baby Gem Lettuce Salad

Minnesota's decadent Juicy Lucy burger is not for the faint of heart. Stuffed with oozing cheddar cheese, this burger does not mess around. Roasted garlic is the secret ingredient in this delicious vinaigrette served over tender baby gem lettuce.

40 min

level 2

nut free



Ground Beef



Shredded Cheddar Cheese



Roma Tomato



Red Onion



Balsamic Vinegar



Baby Gem Lettuce



Mayonnaise



Ketchup



Brioche Buns



Garlic

## Ingredients

	2 People	4 People	*Not Included
Ground Beef	12 oz	24 oz	
Shredded Cheddar Cheese	1) ½ C	1 C	<b>Allergens</b>
Roma Tomato	1	2	1) Milk
Red Onion	1	2	2) Eggs
Balsamic Vinegar	2 T	4 T	3) Soy
Baby Gem Lettuces	2	4	4) Wheat
Mayonnaise	2) 3) 1 T	2 T	
Ketchup	1 T	2 T	
Brioche Buns	1) 2) 4) 2	4	<b>Tools</b>
Garlic	2 cloves	4 cloves	Foil, Large Pan, Small Bowl, Whisk
Sugar*	1 t	2 t	
Olive Oil*	4 t	8 t	

**Nutrition per person** Calories: 875 cal | Fat: 48 g | Sat. Fat: 17 g | Protein: 51 g | Carbs: 62 g | Sugar: 15 g | Sodium: 815 mg | Fiber: 6 g

Ruler

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2



**1 Prep the ingredients: Wash and dry all produce.** Preheat the oven to 400 degrees. Core, seed, and dice the **tomato**. Peel, halve, and thinly slice the **red onion**. Separate the **gem lettuce** into individual leaves. Wrap the **garlic** cloves in foil and place them in the oven until very soft, approximately 20 minutes.

3



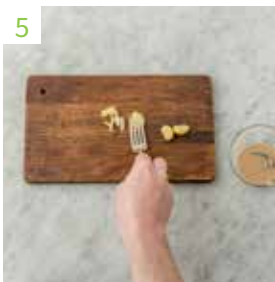
**2 Make the tomato-onion jam:** Heat a drizzle of **oil** in a large pan over medium heat. Add the **red onion** to the pan and cook, tossing for 4-5 minutes, until softened. Season with **salt** and **pepper**. Add the **diced tomato**, **1 teaspoon sugar**, and **1 Tablespoon balsamic** to the pan. Cook for another 4-5 minutes, until the tomato breaks down and the sauce is jammy. Season with **salt** and **pepper** and set aside. Wash out this pan—we'll be using it again!

4



**3 Assemble the burgers:** Divide the **ground beef** in half and flatten each half into a large, ½-inch thick circle. Place half the **cheddar cheese** on the center of each circle 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



**4 Cook the burgers:** In the same pan you used for the **tomato-onion jam**, heat a drizzle of **oil** over medium-high heat. Add the patties to the pan and cook for 3-5 minutes per side, until cooked to desired doneness. **HINT:** Don't worry if some of the cheese leaks out, it'll still taste delicious!

**5 Make the balsamic dressing:** While the **burgers** cook, halve the **buns** and place them in the oven to toast for 2-3 minutes, until golden brown. Remove the **garlic cloves** from the oven and mash with a fork until very smooth. In a small bowl, whisk together ½ **Tablespoon mayonnaise**, **1 Tablespoon balsamic vinegar**, a large drizzle of **olive oil**, and as much **roasted garlic paste** as you like. Season with **salt** and **pepper**.

**6 Assemble and plate:** Place the **burgers** in the **buns** and top with the **tomato-onion jam** and a leaf or two of **gem lettuce**. Spread each bun with **ketchup** or **mayonnaise** to taste. Drizzle the remaining gem lettuce with the **balsamic dressing** and serve to the side. Enjoy!