



GOUDALICIOUS BEYOND BURGERS™ paired with Potato Wedges and Creamy Mustard Aioli



HELLO

 The world's first plant-based burger that looks, cooks, and satisfies like beef without GMOs, soy, or gluten.

BEYOND MEAT™

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1010

-  Yukon Gold Potatoes
-  Red Onion
-  Balsamic Vinegar
-  Mayonnaise (Contains: Eggs)
-  Dijon Mustard
-  Beyond Burgers
-  Ketchup
-  Dill Pickle
-  Fry Seasoning
-  Garlic
-  Sour Cream (Contains: Milk)
-  Brioche Buns (Contains: Eggs, Milk, Wheat)
-  Gouda Cheese (Contains: Milk)

START STRONG

Planning ahead? You can make the onion jam up to a day in advance (just let it cool before refrigerating in an airtight container). Let the jam come to room temperature before assembling your burgers, or take a few minutes to rewarm your jam in a pan.

BUST OUT

- Baking sheet
- Kosher salt
- Large pan
- Black pepper
- 2 Small bowls
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Dill Pickle **1** | **2**
- Red Onion **1** | **2**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Garlic **2 Cloves** | **2 Cloves**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Brioche Buns **2** | **4**
- Beyond Burgers* **8 oz** | **16 oz**
- Gouda Cheese **2 Slices** | **4 Slices**
- Ketchup **4 TBSP** | **8 TBSP**

* Burgers are fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Quarter **pickle** lengthwise. Halve, peel, and thinly slice **onion**.



4 MAKE AIOLI AND TOAST BUNS

Mince or grate **1 clove garlic** (2 cloves for 4 servings). In a second small bowl, combine **mayonnaise, sour cream, mustard, and minced garlic** to taste. Season with **salt and pepper**. Halve **buns**; toast until golden.



2 ROAST POTATOES

Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil, Fry Seasoning, salt, and pepper**. Roast on top rack, flipping halfway through, until golden brown and tender, 20-25 minutes.



5 COOK PATTIES

Season **patties** all over with **salt and pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook until browned, 3-5 minutes per side. Top each patty with **gouda**. Reduce heat to medium; cover pan until cheese is melted, 1-2 minutes.



3 COOK ONION JAM

Meanwhile, heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. (**TIP:** If onion begins to brown too quickly, add a splash of water.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until caramelized and jammy, 2-3 minutes more. Season with **salt and pepper**. Turn off heat; transfer to a small bowl. Wash out pan.



6 SERVE

Spread bottom **buns** with half the **ketchup** and top buns with a thin layer of **aioli**. Fill buns with **patties** and as much **onion jam** as you like. Serve with **potato wedges, pickle spears,** and remaining aioli and ketchup on the side.

JAM ON

Try making onion jam again to top mashed potatoes or crostini (pair it with sliced apples and brie for an easy app!)

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