



# CHEDDAR PATTY MELTS

with Dijon Caramelized Onion & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



12 oz | 24 oz  
Yukon Gold Potatoes



1 TBSP | 2 TBSP  
Fry Seasoning



4 tsp | 8 tsp  
Dijon Mustard



1 | 2  
Beef Stock Concentrate



10 oz | 20 oz  
Ground Beef



1 TBSP | 2 TBSP  
Bold & Savory Steak Spice



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



1 Cup | 2 Cups  
Cheddar Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Ketchup

## HELLO

### DIJON MUSTARD

This zesty condiment adds a punch of flavor and savory complexity to silky-sweet caramelized onion.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1110

### HOT TIP

If you have some baking soda in your pantry, toss a small pinch into the pan with the onion at the start of step 3. It will help the slices soften, brown, and become delectably jammy.

### BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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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 all produce.**
- Halve, peel, and thinly slice **onion**. Cut **potatoes** into ½-inch-thick wedges.



### 4 FORM & COOK PATTIES

- In a large bowl, combine **beef\***, **Steak Spice**, and remaining **stock concentrate**; season with **pepper** and ¾ **tsp salt**. Form into two oval patties, each about the size of a sourdough slice.
- Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add **patties**; press down slightly to flatten. Cook to desired doneness, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.
- **4 SERVINGS: Season with 1½ tsp salt. Form four oval patties.**
- **TIP: For 4 servings, save time by using two pans.**



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a drizzle of **oil**, **Fry Seasoning**, **salt**, and **pepper**.
- Roast on top rack until golden brown and crispy, 20-25 minutes.



### 5 ASSEMBLE & COOK

- Evenly sprinkle half the **sourdough** with **cheddar**. Top with **patties**, **caramelized onion**, and remaining sourdough to create sandwiches.
- Melt **1 TBSP butter** in pan used for patties over medium-high heat. Add **sandwiches** with cheese layer toward the bottom. Cook, gently pressing with a spatula or heavy-bottomed pan, until cheese melts and bread is golden, 1-3 minutes per side.
- **4 SERVINGS: You may need to work in batches when cooking sandwiches.**
- **TIP: If needed, add more butter to the pan after flipping.**



### 3 COOK ONION

- Meanwhile, heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Stir in **mustard**, half the **stock concentrate** (you'll use the rest later), **1 TBSP water**, and ½ **tsp sugar**; season with **salt** and **pepper**. Cook until caramelized and jammy, 2-3 minutes. Turn off heat; transfer to a small bowl. Wipe out pan.
- **4 SERVINGS: Use 2 TBSP water and 1 tsp sugar.**



### 6 FINISH & SERVE

- Transfer **patty melts** to a cutting board. Slice each in half on a diagonal; divide between plates with **potato wedges**. Serve with **ketchup** on the side for dipping.