



MELTY MOZZARELLA CHICKEN SAUSAGE BURGERS

with Tomato Onion Jam and Crispy Potato Wedges



HELLO
TOMATO ONION JAM
A sweet and tangy contrast to your savory burger

PREP: 5 MIN | **TOTAL: 40 MIN** | **CALORIES: 900**



Yukon Gold Potatoes



Potato Buns
(Contains: Eggs, Milk, Wheat)



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)



Yellow Onion



Roma Tomato



Italian Chicken Sausage Mix



Balsamic Vinegar

START STRONG

Planning ahead? You can cook the tomato onion jam up to a day in advance (let cool before refrigerating in an airtight container)! When you're ready to cook, let it come to room temperature or rewarm your jam in a pan.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Yellow Onion **1** | **2**
- Roma Tomato **1** | **2**
- Potato Buns **2** | **4**
- Italian Seasoning **1 tsp** | **2 tsp**
- Balsamic Vinegar **5 tsp** | **5 tsp**
- Italian Chicken Sausage Mix* **9 oz** | **18 oz**
- Mozzarella Cheese **½ cup** | **1 cup**

* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. (**TIP:** For extra-crispy potatoes, place a baking sheet inside oven while it preheats.) **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and very thinly slice **onion**. Finely dice **tomato**. Halve **buns**.



4 FORM PATTIES

While jam cooks, form **sausage** into two ½-inch-thick patties (four patties for 4 servings), each slightly wider than a burger bun. **TIP:** Wet hands to prevent meat from sticking.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil** and **Italian Seasoning**; season generously with **salt** and **pepper**. (If you preheated your baking sheet, toss potatoes in a large bowl, then place on sheet.) Arrange potatoes in a single layer. Roast on top rack until golden brown and crisp, 20-25 minutes.



5 FINISH JAM AND COOK PATTIES

Stir **1 TBSP butter** (2 TBSP for 4 servings) into **jam** until melted. Season with **salt** and **pepper**; transfer to a medium bowl. Wash out pan. Heat a drizzle of **oil** in same pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side. In the last 2 minutes of cooking, top each patty with **mozzarella**. Cover pan until cheese is melted.



3 MAKE TOMATO ONION JAM

Meanwhile, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until softened, 4-5 minutes. Stir in **¼ cup water** and cook until liquid has evaporated, 2-3 minutes. Add **tomato, vinegar, and 1 tsp sugar** (2 tsp for 4 servings); reduce heat to medium-low. Cook, stirring occasionally, until very soft, 8-10 minutes.



6 FINISH AND SERVE

Toast **buns** until golden brown. Fill toasted buns with **patties** and **jam**. Serve with **potato wedges** on the side.

GO GREEN

Have any fresh basil on hand? Roughly chop some up and sprinkle atop your burger!

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