



MONTEREY JACK BURGERS

with Jammy Red Onions and Zucchini Fries



HELLO

RED ONION JAM

Cooking onions in balsamic vinegar makes them soft and tangy.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 870**

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| 
Garlic | 
Zucchini | 
Balsamic Vinegar | 
Dried Oregano | 
Monterey Jack Cheese
<small>(Contains: Milk)</small> | 
Ketchup |
| 
Red Onion | 
Mayonnaise
<small>(Contains: Eggs)</small> | 
Panko Breadcrumbs
<small>(Contains: Wheat)</small> | 
Ground Beef | 
Potato Buns
<small>(Contains: Wheat, Milk)</small> | |

START STRONG

The burgers and buns can be cooked on the grill. Not only will they taste great, you might even save a minute or two by grilling them at the same time.

BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- 2 Baking sheets
- Oil (5 tsp)
- Sugar (2 tsp)

INGREDIENTS

Ingredient 4-person

- Garlic 2 Cloves
- Red Onion 1
- Zucchini 2
- Mayonnaise 3 TBSP
- Balsamic Vinegar 4 TBSP
- Panko Breadcrumbs ½ Cup
- Dried Oregano 2 tsp
- Ground Beef 20 oz
- Monterey Jack Cheese 1 Cup
- Potato Buns 4
- Ketchup 4 TBSP

HELLO WINE



PAIR WITH

Noche en Blanco Campo de Borja
Garnacha-Syrah, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees (if you'd like to grill the burgers and buns, heat the grill to high, too). Mince or grate **garlic** until you have ½ tsp (you'll have a clove left over). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long sections, then halve each piece lengthwise. Cut halves into thin wedges.



4 MAKE ZUCCHINI FRIES

While onion is cooking, toss together **zucchini** and **1 TBSP aioli** in a medium bowl until wedges are evenly coated. Add **panko**, **oregano**, and a large pinch of **salt** and **pepper** and toss so that crumbs stick to zucchini. Spread on a lightly oiled baking sheet. Bake in oven until panko is golden-brown, about 15 minutes, tossing halfway through. **TIP:** It's OK if not all the breadcrumbs stick.

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2 MAKE AIOLI

In a small bowl, mix together **3 TBSP mayonnaise** (we sent more) and as much of the **garlic** as you like (start with a pinch and go up from there). Season with **salt** and **pepper**.



5 COOK BURGERS

Heat a large drizzle of **oil** in pan you cooked onion in over medium-high heat (skip this if grilling). Shape **beef** into four patties (make them slightly wider than the buns). Season with **salt** and **pepper**. Add to pan or grill and cook until burgers almost reach desired doneness, 3-5 minutes per side. Top with **cheese**. Cover pan or grill and continue cooking until cheese melts, about 1 minute.



3 MAKE ONION JAM

Heat a large drizzle of **oil** in a large pan over medium heat. Add **onion** and cook until nicely browned, 8-10 minutes, tossing occasionally. Stir in **balsamic vinegar** and **2 tsp sugar**. Continue cooking until syrupy, 1-2 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside in another small bowl. Wash out pan.



6 FINISH AND SERVE

While burgers cook, split **buns** in half and place on another baking sheet (skip the sheet if grilling). Toast in oven or on grill until golden, about 3 minutes. Spread **ketchup** and remaining **aioli** onto buns. Fill each with a **burger** and as much **onion jam** as you like. Serve with **zucchini fries** on the side.

FRESH TALK

Fill in the blank: My favorite part of this dish is the ____ because it tastes so ____!

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