



HALL OF FAME

CRISPY CHEDDAR FRICO CHEESEBURGERS

with Carmelized Onion Jam and Roasted Broccoli



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 810**

-  Red Onion
-  Brioche Buns
(Contains: Wheat, Milk, Eggs)
-  Broccoli Florets
-  Cheddar Cheese
(Contains: Milk)
-  Roma Tomato
-  Ground Beef
-  Sherry Vinegar
-  Ketchup

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how the gently caramelized onion jam takes this recipe from ordinary to extraordinary.

BUST OUT

- 2 Baking sheets
- Large pan
- Parchment paper
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|-----------------|
| • Red Onion | 1 1 |
| • Roma Tomato | 1 2 |
| • Brioche Buns | 2 4 |
| • Ground Beef | 10 oz 20 oz |
| • Broccoli Florets | 8 oz 16 oz |
| • Sherry Vinegar | 1 TBSP 2 TBSP |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Ketchup | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH

Meadowhawk South Eastern
Australia Shiraz-Cabernet, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Slice **tomato** into rounds. Split **buns** in half. Shape **beef** into two evenly sized patties.



4 MAKE CHEDDAR FRICO

Line another baking sheet with parchment paper. Place **cheddar** on it in two even piles. Bake in oven until melted in middle and crispy at the edges, 5-7 minutes. **TIP:** If you don't have parchment, that's OK. As soon as the frico come out of the oven, transfer to a plate to cool using a spatula.



2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until slightly crispy, 15-20 minutes.



5 COOK BURGERS

Meanwhile, heat a drizzle of **olive oil** in same pan over medium-high heat. Season **beef patties** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Meanwhile, carefully remove **frico** from baking sheet, then place **buns** on sheet. Toast in oven until golden, 3-4 minutes.



3 MAKE ONION JAM

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until soft, 5-6 minutes. Stir in **1 TBSP sherry vinegar** (we sent more) and **1 tsp sugar**. Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 ASSEMBLE BURGERS

Place **burgers**, **onion jam**, **tomato slices**, **ketchup**, and a **cheddar frico** inside each **bun**. Serve with **broccoli** on the side.

SUCCESS!

Fan of frico? You can also use it to garnish soups and salads.

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