



# GRIDDLED ONION CHEESEBURGERS

with Special Sauce and Garlic Potato Wedges



## HELLO SPECIAL SAUCE

Familiar ingredients come together and transform into something truly extraordinary.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 950**



Yellow Onion



Roma Tomato



Potato Buns  
(Contains: Eggs, Milk, Wheat)



Ketchup



Sour Cream  
(Contains: Milk)



Ground Beef



Yukon Gold Potatoes



Shallot



White Wine Vinegar



Dijon Mustard



Garlic Powder



Cheddar Cheese  
(Contains: Milk)

## START STRONG

When forming your patties in step 5, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

- Baking sheet
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

## INGREDIENTS

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

- Yellow Onion 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Roma Tomato 1 | 2
- Shallot 1 | 1
- Potato Buns 2 | 4
- Garlic Powder 1 tsp | 2 tsp
- White Wine Vinegar 5 tsp | 10 tsp
- Ketchup 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 4 tsp
- Sour Cream 2 TBSP | 4 TBSP
- Ground Beef\* 10 oz | 20 oz
- Cheddar Cheese ½ Cup | 1 Cup

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and finely dice **onion**. Cut **potatoes** into ½-inch-thick wedges. Thinly slice **tomato** into rounds. Halve, peel, and mince **shallot** until you have 2 TBSP (4 TBSP for 4 servings). Halve **buns**.



## 4 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 5-7 minutes. Season with **salt** and **pepper**. Transfer to a plate.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, ¾ tsp **garlic powder** (1½ tsp for 4 servings; you'll use the rest in the next step), **salt**, and **pepper**. Roast on top rack until browned and crisp, 20-25 minutes.



## 5 FORM AND COOK PATTIES

While onion cooks, form **beef** into two patties, each slightly wider than a burger bun (four patties for 4 servings). Season generously with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook almost to desired doneness, 3-5 minutes per side. Top with **cheddar** and cover until cheese is melted and patties are cooked to your liking, 1-2 minutes more.



## 3 PICKLE SHALLOT AND MAKE SAUCE

Meanwhile, in a small bowl, combine **minced shallot**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), and a pinch of **salt**. In a separate small bowl, combine **ketchup**, **mustard**, **sour cream**, **1 tsp sugar** (2 tsp for 4), and remaining **garlic powder**.



## 6 FINISH AND SERVE

While cheese melts, toast **buns** until golden brown. Drain pickled **shallot**, discarding liquid. Stir shallot into bowl with **sauce**. Fill toasted buns with **patties**, **onion**, **tomato**, and **sauce**. Serve with **potatoes** and any remaining sauce on the side for dipping.

## BOSS OF THE SAUCE

Need a new condiment in your weeknight rotation? Make this special sauce again to serve alongside any roasted veg.

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