



GRILLED PARMESAN BURGERS

with Rosemary Garlic Mayonnaise and Lemon Butter Corn



HELLO

HEINZ **HEINZ REAL MAYONNAISE**
 Made with 100% cage-free eggs and only high-quality ingredients, it's so deliciously creamy.

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 840



Lemon



Garlic



Beefsteak Tomato



Corn on the Cob



Parmesan Cheese
(Contains: Milk)



Rosemary



Heinz Real Mayonnaise
(Contains: Eggs)



Red Onion



Ground Beef



Brioche Buns
(Contains: Wheat, Milk, Eggs)

START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. If grilling, feel free to add as many items as will fit on the grates at the same time to speed up cooking.

BUST OUT

- Grill or large pan • Large bowl
- Zester
- 2 Small bowls
- Butter (2 TBSP)
(Contains: Milk)
- Sugar (¼ tsp)
- Olive oil (1 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|-------------------------|----------|
| • Lemon | 1 |
| • Rosemary | ¼ oz |
| • Garlic | 2 Cloves |
| • Heinz Real Mayonnaise | 6 TBSP |
| • Beefsteak Tomato | 1 |
| • Red Onion | 1 |
| • Corn on the Cob | 2 |
| • Ground Beef | 20 oz |
| • Parmesan Cheese | ¼ Cup |
| • Brioche Buns | 4 |

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. If grilling, heat a grill for direct heat. Zest 1 tsp zest from **lemon**, then cut in half. Squeeze 2 tsp juice into a small bowl. Strip and finely chop enough **rosemary leaves** from stems to give you 1 TBSP. Mince or grate **garlic**.



4 GRILL VEGGIES

Brush grill grates with **olive oil**. (**TIP:** If cooking indoors, heat a drizzle of olive oil each in two grill pans or large pans over medium-high heat; use one for the veggies in this step and use the other for the patties.) Add **corn** and cook, turning occasionally, until charred all over, about 10 minutes. Add **onion rounds** and cook until charred, about 3 minutes per side. Add **tomato** and cook until charred, about 2 minutes per side.

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2 STIR BUTTER AND MAYO

Place **2 TBSP butter** in another small, microwave-safe bowl. Microwave on high until just soft, about 10 seconds. (**TIP:** Make sure not to melt butter.) Stir in **lemon zest**, **¼ tsp sugar**, and a pinch of **salt**. Set aside. To bowl with reserved **lemon juice**, add **Heinz mayonnaise**, a pinch of **garlic**, **1 tsp rosemary**, and a pinch of **pepper**. Stir to combine.



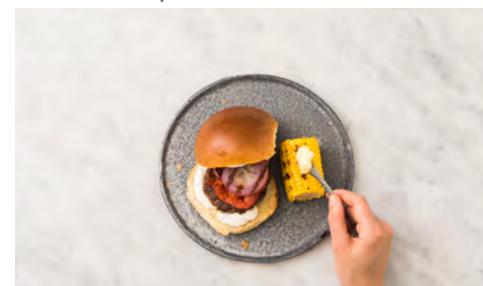
5 GRILL PATTIES AND BUNS

Add **patties** to grill or other pan and cook to desired doneness, 3-5 minutes per side. If you'd like toasted buns, split **buns** in half and grill cut-side down until light golden, 1-2 minutes.



3 FINISH PREP

Slice **tomato** into ½- to ½-inch-thick rounds. Peel **onion**, then slice into ½-inch-thick rounds. Carefully cut or break **corn ears** in half. Place **beef**, **Parmesan**, remaining **garlic** and **rosemary**, a pinch of **pepper**, and a few large pinches of **salt** in a large bowl. Mix until just combined, then shape into four 4-inch-wide patties.



6 FINISH AND SERVE

Spread **buns** with **mayonnaise mixture** and fill with **patties**, **tomato**, and **onion**. Dollop **corn** with **butter mixture** and serve on the side.

FRESH TALK

Is a burger a sandwich?

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