



# JUICY LUCY BURGERS

with Tomato Onion Jam & Potato Wedges



## HELLO

### TOMATO ONION JAM

A little bit savory, a little bit sweet, and all-around delicious on your burger

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 1030**



Yukon Gold Potatoes



Garlic



Roma Tomato



Ground Beef



Potato Buns  
(Contains: Eggs, Milk, Soy, Wheat)



Sour Cream  
(Contains: Milk)



Fry Seasoning



Yellow Onion



Balsamic Vinegar



Cheddar Cheese  
(Contains: Milk)



Mayonnaise  
(Contains: Eggs)

## START STRONG

It's OK if some of the cheese oozes out while the patties cook in step 4. It'll crisp up in the pan, becoming toasty and extra delicious.

## BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Medium bowl
- Small bowl
- Vegetable oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Ketchup (2 TBSP | 4 TBSP)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Garlic **1 Clove** | **1 Clove**
- Yellow Onion **1** | **1**
- Roma Tomato **1** | **2**
- Balsamic Vinegar **5 tsp** | **5 tsp**
- Ground Beef\* **10 oz** | **20 oz**
- Cheddar Cheese **½ Cup** | **1 Cup**
- Potato Buns **2** | **4**
- Mayonnaise **2 TBSP** | **2 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**

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



## 1 ROAST POTATOES & GARLIC

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Peel **garlic** and wrap clove in a small piece of foil; place on same sheet. Roast on top rack, flipping potatoes halfway through, until tender and garlic is softened, 20-25 minutes. **TIP:** If garlic is done before potatoes, remove from sheet and continue roasting potatoes.



## 4 COOK PATTIES

Heat a drizzle of **oil** in pan used for jam over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. Turn off heat.



## 2 MAKE TOMATO ONION JAM

Meanwhile, halve, peel, and thinly slice **onion**. Dice **tomato**. Heat a drizzle of **oil** in a large pan over medium heat. Add onion; cook, stirring, until softened, 4-5 minutes. Season with **salt** and **pepper**. Stir in tomato, half the **vinegar** (use all for 4 servings), and **1 tsp sugar** (2 tsp for 4). Cook, stirring, until softened and jammy, 4-5 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside. Wipe out pan.



## 5 TOAST BUNS & MAKE SAUCE

While patties cook, halve **buns**; toast until golden brown. Once **garlic** is done, carefully open foil and mash clove with a fork until smooth. In a small bowl, combine **mayonnaise**, **sour cream**, and mashed garlic. Season with **salt** and **pepper**.



## 3 FORM PATTIES

In a medium bowl, combine **beef** and remaining **Fry Seasoning**. Form into two wide, roughly ½-inch-thick rounds (four rounds for 4 servings). Divide **cheddar** between centers of each round. Fold edges of meat around cheddar, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



## 6 SERVE

Spread **buns** with **2 TBSP ketchup** (4 TBSP for 4 servings) and a thin layer of **sauce**. Fill buns with **patties** and **tomato onion jam**. Divide **burgers** and **potatoes** between plates. Serve with any remaining sauce on the side for dipping.

## OOEY GOOEY

Loved your cheese-stuffed burger? Next time, try it with pepper jack for a kick!



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