



MELTY MONTEREY JACK BURGERS

with Red Onion Jam, Garlic Mayo, and Crispy Breaded Zucchini



HELLO

HEINZ HEINZ REAL MAYONNAISE
since 1869 Made with 100% cage-free eggs and only high-quality ingredients, it's so deliciously creamy.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 890

-  Garlic
-  Zucchini
-  Balsamic Vinegar
-  Dried Oregano
-  Monterey Jack Cheese
(Contains: Milk)
-  Ketchup
-  Red Onion
-  Heinz Real Mayonnaise
(Contains: Eggs)
-  Panko Breadcrumbs
(Contains: Wheat)
-  Ground Beef
-  Potato Buns
(Contains: Wheat, Milk, Eggs)

START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it while the cheese melts.

BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- 2 Baking sheets
- Vegetable oil (3 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 1 Clove | 2 Cloves
- Red Onion 1 | 1
- Zucchini 1 | 2
- Heinz Real Mayonnaise 2 TBSP | 4 TBSP
- Balsamic Vinegar 5 tsp | 10 tsp
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Dried Oregano 1 tsp | 2 tsp
- Ground Beef 10 oz | 20 oz
- Monterey Jack Cheese ½ Cup | 1 Cup
- Potato Buns 2 | 4
- Ketchup 2 TBSP | 4 TBSP

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Mince or grate **1 clove garlic** (use other as you like). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long pieces, then halve each piece lengthwise. Cut halves into thin wedges.



4 BAKE ZUCCHINI

While onion cooks, toss together **zucchini** and **½ TBSP garlic mayo** in a medium bowl until wedges are evenly coated. Add **¼ cup panko** (we sent more), **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 GARLIC MAYO

In a small bowl, stir together **Heinz mayonnaise** and as much **garlic** as you like (start with a pinch and add more from there). Season with **salt** and **pepper**.



5 COOK PATTIES

Wash out and dry pan you cooked onion in. Heat a drizzle of **oil** in it over medium-high heat. Shape **beef** into two patties. Season all over with **salt** and **pepper**. Add to pan and cook until patties almost reach desired doneness, 3-5 minutes per side. Top each with **cheese**. Cover pan to melt cheese and allow patties to finish cooking, about 1 minute.



3 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, tossing occasionally, until caramelized, 8-10 minutes. Stir in **vinegar** and **1 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.



6 FINISH AND SERVE

Split **buns** in half and place on another baking sheet. Toast in oven until golden, about 3 minutes. Spread split sides of buns with **ketchup** and **garlic mayo** to taste. Fill each with a **patty** and as much **onion jam** as you like. Serve with **zucchini** on the side.

ASTOUNDING!

A burger this well-done is quite rare.

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