



HALL OF FAME

# MELTY MONTEREY JACK BURGERS

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



## 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: 35 MIN** | **CALORIES: 920**

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

## 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              |
| • 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

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Mince or grate **1 clove garlic** (use the 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, combine **zucchini** and **½ TBSP garlic mayo** in a medium bowl until wedges are evenly coated. Add **¼ cup panko**, **oregano**, and a large pinch of **salt** and **pepper**; toss so that crumbs stick to zucchini. (It's okay if not all the breadcrumbs stick!) Spread on a lightly **oiled** baking sheet. Bake, tossing halfway through, until panko is golden brown, about 15 minutes.



## 2 MAKE GARLIC MAYO

In a small bowl, combine **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

Shape **beef** into two equal-sized patties; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in same pan used to cook onion over medium-high heat. Add patties and cook almost to 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, stirring 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**. Turn off heat. Remove from pan and set aside in another small bowl. Wash out pan.



## 6 FINISH AND SERVE

Halve **buns** and place on another baking sheet. Toast in oven until golden, about 3 minutes. Spread 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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