



MELTY MONTEREY JACK BURGERS

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



HELLO

RED ONION

Onion is gently cooked with balsamic 'til it's silky and sweet.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 910



Garlic



Zucchini



Balsamic Vinegar



Dried Oregano



Monterey Jack Cheese
(Contains: Milk)



Ketchup



Red Onion



Mayonnaise
(Contains: Eggs)



Panko Breadcrumbs
(Contains: Wheat)



Ground Beef



Potato Buns
(Contains: Eggs, Milk, Wheat)

START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it in step 5. This'll ensure the cheese melts evenly.

BUST OUT

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

INGREDIENTS

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

- Garlic **2 Cloves** | **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**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Mince or grate **1 clove garlic** (2 cloves for 4 servings). 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

Meanwhile, in a medium bowl, toss **zucchini** with **½ TBSP garlic mayo** (1 TBSP for 4 servings) until wedges are evenly coated. Add **panko**, **oregano**, and a big pinch of **salt** and **pepper**; toss so crumbs stick to zucchini. (It's okay if not all the breadcrumbs stick.) Spread out on a lightly **oiled** baking sheet. Bake, tossing halfway through, until panko is golden brown, 14-16 minutes.

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2 MAKE GARLIC MAYO

In a small bowl, combine **mayonnaise** and as much **garlic** as you like (start with a pinch, then taste and add more from there if desired). Season with **salt** and **pepper**.



5 COOK PATTIES

Shape **beef** into two equal-sized patties (four for 4 servings); season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used to cook onion over medium-high heat. Add **patties** and cook almost to desired doneness, 3-5 minutes per side. Top each patty with **Monterey Jack**. Cover pan to melt cheese and allow patties to finish cooking, 1-2 minutes.



3 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. (**TIP:** If onion starts to brown too quickly, add a splash of water.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Continue cooking until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a second small bowl. Wash out pan.



6 FINISH AND SERVE

Halve **buns** and toast until golden. Spread toasted 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.

MAKE IT ZING

If you have a lemon on hand, add a squeeze of juice to your garlic mayo for a tangy finish.