



MELTY MONTEREY JACK BURGERS

with Red Onion Jam, Garlic Mayo & Crispy Potato Wedges



HELLO

RED ONION JAM

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

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 990



Garlic



Yukon Gold Potatoes



Balsamic Vinegar



Monterey Jack Cheese
(Contains: Milk)



Ketchup



Red Onion



Mayonnaise
(Contains: Eggs)



Ground Beef



Potato Buns
(Contains: Eggs, Milk, Wheat)



Fry Seasoning

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

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

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **2 Cloves**
- Red Onion **1** | **1**
- Fry Seasoning **1 TBSP** | **1 TBSP**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Mayonnaise **2 TBSP** | **4 TBSP**
- 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

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Mince or grate **1 clove garlic** (2 cloves for 4 servings). Halve, peel, and thinly slice **onion**.



4 MAKE GARLIC MAYO

In a second small bowl, combine **mayonnaise** and a pinch of **garlic** (taste and add more from there if desired). Season with **salt** and **pepper**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, half the **Fry Seasoning** (all the seasoning for 4 servings), **salt**, and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.



5 COOK PATTIES

Shape **beef** into two equal-sized patties (four patties 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

Meanwhile, 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 small bowl. Wash out pan.



6 FINISH & SERVE

Halve **buns** and toast until golden. Spread toasted buns with **ketchup** and **garlic mayo** to taste. Fill with **patties** and as much **onion jam** as you like. Serve with **potatoes** on the side.

MAKE IT ZING

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

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