



HALL OF FAME

MELTY MONTEREY JACK BURGERS

with Onion Jam, Garlic Mayo & 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: 910



Garlic



Zucchini



Balsamic Vinegar



Dried Oregano



Monterey Jack Cheese
(Contains: Milk)



Ketchup



Yellow 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 will help your cheese get nice and melty while ensuring your patties don't overcook.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Yellow 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.



1 PREP

Adjust rack to top 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, 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 panko sticks.) Spread out on a lightly **oiled** baking sheet. Bake, tossing halfway through, until zucchini is tender and 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). Season with **salt** and **pepper**. Set aside.



5 COOK PATTIES

While zucchini bakes, shape **beef** into two equal-sized patties (four patties for 4 servings), each slightly wider than a burger bun; 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 until cheese melts and patties reach desired doneness, 1-2 minutes more.



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). Cook 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 & SERVE

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

DO OVER

Try this burger combo again, but with ground pork and crispy breaded eggplant!

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