



# MELTY MONTEREY JACK BURGERS

with Red Onion Jam and Zucchini Fries



**HELLO**

**RED ONION JAM**

Balsamic onion is gently cooked 'til it's silky and sweet

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 880**

-  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: Wheat, 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
- 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           | 1½ TBSP   3 TBSP   |
| • Balsamic Vinegar     | 2 TBSP   2 TBSP    |
| • 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    |

## HELLO WINE



PAIR WITH

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 450 degrees (if you'd like to grill the burgers and buns, heat your grill to high, too). Mince or grate **garlic** until you have ¼ tsp (you will have a clove left over). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long pieces, then halve each piece lengthwise. Cut each into thin wedges.



## 4 MAKE ZUCCHINI FRIES

While onion cooks, toss together **zucchini** and ½ **TBSP aioli** 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 AIOLI

In a small bowl, stir together 1½ **TBSP mayonnaise** (we sent more) and as much of the **garlic** as you like. Season with **salt** and **pepper**.



## 5 COOK BURGERS

Wash out and dry pan you cooked onion in. Heat a drizzle of **oil** in it over medium-high heat (skip if grilling). Shape **beef** into two patties. Season all over with **salt** and **pepper**. Add to pan or grill and cook until burgers almost reach desired doneness, 3-5 minutes per side. Top each with **cheese**. Cover pan or grill to melt cheese and allow burgers to finish, 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 **balsamic 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 (skip the sheet if grilling). Toast in oven or on grill until golden, about 3 minutes. Spread split sides of buns with **ketchup** and remaining **aioli**. Top each with a **burger** and as much **onion jam** as you like. Serve with **zucchini fries** on the side.

## ASTOUNDING!

A burger this well-done is quite rare.

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