



MELTY MOZZARELLA BURGERS

with Caramelized Onion and Balsamic Greens on Ciabatta



HELLO
CARAMELIZED ONION
Deeply browned and softened until it's sweet and silky.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 750



Red Onion



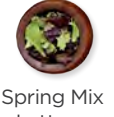
Tomato Paste



Ground Beef



Ciabatta Bread
(Contains: Wheat)



Spring Mix Lettuce



Garlic



Balsamic Vinegar



Mozzarella Cheese
(Contains: Milk)



Heirloom Grape Tomatoes



Dried Cranberries

START STRONG

For a bolder flavor, stir 2 teaspoons balsamic vinegar into the onion after it's browned, and toss until reduced and syrupy.



BUST OUT

- Large pan
- Large bowl
- Olive oil (5 tsp | 10 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------------|-----------------|
| • Red Onion | 1 1 |
| • Garlic | ½ tsp 1 tsp |
| • Tomato Paste | ½ TBSP 1 TBSP |
| • Balsamic Vinegar | 3 tsp 5 tsp |
| • Ground Beef | 10 oz 20 oz |
| • Mozzarella Cheese | ½ Cup 1 Cup |
| • Ciabatta Bread | 2 4 |
| • Heirloom Grape Tomatoes | 4 oz 8 oz |
| • Spring Mix Lettuce | 2 oz 4 oz |
| • Dried Cranberries | 1 oz 2 oz |

HELLO WINE



PAIR WITH

Volar Paso Robles
Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH

1 PREHEAT OVEN AND COOK ONION

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Halve, peel, and thinly slice **onion**. Heat a drizzle of **olive oil** in a large pan over medium heat. Add onion and **1 tsp sugar**. Cook, tossing, until browned, 6-8 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



4 TOAST BREAD AND PREP

Split **ciabattas** in half. Toast in toaster oven or oven until golden, 3-5 minutes. Meanwhile, halve **tomatoes** lengthwise.

2 MAKE VINAIGRETTE

While onion cooks, mince or grate **garlic** until you have ½ tsp (you may have a clove left over). In a large bowl, whisk together ½ **TBSP tomato paste**, **1 TBSP vinegar**, **1 TBSP olive oil**, and as much minced garlic as you like (we sent more tomato paste and vinegar than needed). Season with **salt** and **pepper**.



5 TOSS SALAD

Add **lettuce**, **tomatoes**, and **cranberries** to bowl with **vinaigrette** and toss to combine. Season with **salt** and **pepper**.



3 COOK PATTIES

Wipe out pan used for onion. Heat a drizzle of **olive oil** in it over medium-high heat. Shape **beef** into 2 patties slightly wider than the bread. Season with **salt** and **pepper**. Add to pan and cook until just shy of desired doneness, 2-4 minutes per side. Sprinkle **mozzarella** on top. Cover pan and cook until cheese melts, 1 minute more.



6 ASSEMBLE AND SERVE

Fill **ciabattas** with **beef patties**, **onion**, and a few leaves from **salad**. Divide between plates and serve with remaining salad on the side.



CIAO!

Mozzarella, balsamic, and ciabatta take the humble hamburger on a trip to Italy.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 12 NJ-12