



Prime Rib and Fig Burger

with Grilled Nectarine Salad

Grill 25 Minutes



Prime Rib Burger
Patty



Fig Jam



Red Onion



Nectarine



Brioche Bun



Aged White Cheddar
Cheese, shredded



Arugula and
Spinach Mix



Balsamic Vinegar

HELLO ARUGULA AND SPINACH MIX

The best of both worlds, sweet spinach and peppery arugula!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust out

Baking sheet, silicone brush, large bowl, whisk

Ingredients

	2 Person	4 Person
Prime Rib Burger Patty	340 g	680 g
Brioche Bun	2	4
Fig Jam	2 tbsp	4 tbsp
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Red Onion	113 g	226 g
Arugula and Spinach Mix	113 g	227 g
Nectarine	1	2
Balsamic Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then cut **onion** into ¼-inch rounds (keeping rings together). Cut **1 round of onions** into ¼-inch pieces (use 2 rounds for 4 ppl). Cut four sections off **nectarine**, avoiding the pit (cut eight sections for 4 ppl). Add **onion rounds** and **nectarines** to a baking sheet. (**NOTE:** Keep onion rounds in tact.) Drizzle with **1 tbsp oil** (dbl for 4 ppl), then brush to coat.



Make vinaigrette

While **patties, onions** and **nectarines** cook, whisk together **vinegar**, **¼ tsp sugar** and **1 ½ tsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt**.



Grill onions and nectarines

Add **onion rounds** to one side of grill. Reduce heat to 400°F over medium. Cook until tender, flipping halfway, 5-7 min per side. Add **nectarines** to grill, cut-side down. Cook, until grill marks appear, 3-4 min. When **nectarines** are done, transfer to the same baking sheet (from step 1) to cool.



Toast buns and melt cheese

When **patties** are almost done, add **buns** to grill, cut-side down. Carefully top **patties** with **cheese**. Close lid and grill, until **buns** are toasted and **cheese** is melted, 2-3 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



Grill patties

Add **patties** to grill. Close lid and grill **patties**, flipping once, until cooked through, 4-5 min per side.**



Finish and serve

Cut **nectarines** into ½-inch pieces. Add **spinach and arugula mix, chopped onions** and **nectarines** to the bowl with **vinaigrette**, then toss to combine. Butter **bottom buns**. Spread **fig jam** on **top buns**. Place some **salad greens** on **bottom buns**, then top with **patties, grilled onions** and **top buns**. Serve **burgers** with **salad** alongside.

Dinner Solved!