



RETRO BURGER

with Caramelized Onions and Creamy Balsamic Spring Mix Salad

PRONTO



HELLO

CARAMELIZED ONIONS

You'll love our quick method to making this sweet onion condiment

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 924



Ground Beef



Whole Grain Mustard



Garlic



Shallot



Balsamic Vinegar



Smoked Cheddar Cheese, shredded



Mayonnaise



Burger Bun



Red Onion, sliced



Spring Mix

BUST OUT

- Baking Sheet
- 2 Small Bowls
- Large Non-Stick Pan
- Whisk
- Garlic Press
- Sugar (1 tsp | 2 tsp)
- Measuring Spoons
- Salt and Pepper
- Grater
- Olive or Canola oil
- 2 Medium Bowls

INGREDIENTS

2-person | 4-person

- Ground Beef 250 g | 500 g
- Whole Grain Mustard 6,9 2 tbsp | 4 tbsp
- Garlic 6 g | 12 g
- Shallot 50 g | 50 g
- Balsamic Vinegar 9 2 tbsp | 4 tbsp
- Smoked Cheddar Cheese, shredded 2 ¼ cup | ½ cup
- Mayonnaise 3,9 2 tbsp | 4 tbsp
- Burger Bun 1,2,3 2 | 4
- Red Onion, sliced 113 g | 227 g
- Spring Mix 113 g | 227 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your broiler to **low** (to toast the buns). The thumbprint technique in Step 2, helps the patties keep their shape when cooking!



1 CARAMELIZE ONIONS
Wash and dry all produce.* Heat a large non-stick pan over medium heat. When pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 9-10 min. Meanwhile, peel, then mince or grate the **garlic**. Grate the **shallot(s)**.



4 TOAST BUNS
Meanwhile, split the **buns** in half and arrange them on a baking sheet, cut-side up. Sprinkle the **cheese** over the **bottom buns**. Toast the **buns** in the middle of the oven, until the **cheese** melts and the **top buns** are golden-brown, 2-3 min.



2 PREP
In a medium bowl, combine the **beef, garlic, shallot, 1 tbsp mustard** (dbl for 4 ppl) and **½ tsp salt** (dbl for 4 ppl). Season with **pepper**. Form mixture into **two** 4-inch wide **burger patties** (4 patties for 4 ppl). Lightly press a thumb print into each **patty**. (**NOTE:** Don't push all the way through!)



5 MAKE DRESSING
Meanwhile, in another medium bowl, whisk together the **remaining vinegar** and **4 tsp mayo** (dbl for 4 ppl). Season with **salt** and **pepper**. Add the **spring mix** and toss together. In another small bowl, stir together the **remaining mayo** and **remaining mustard**.



3 COOK BURGERS
When **onions** are done, remove pan from heat. Add **1 tbsp vinegar** (dbl for 4 ppl). Stir together, until **vinegar** absorbs, 1-2 min. Transfer **onions** to a small bowl. Set aside. Carefully wipe pan clean. Heat the same pan over medium heat. Add **½ tsp oil** (dbl for 4 ppl), then **burgers**. Pan-fry until, cooked through, 4-5 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



6 FINISH AND SERVE
Spread the **mayo-mustard** on the toasted **top buns**, then place the **burgers** on the **bottom buns**. Top each burger with the **caramelized onions** and some **salad**. Serve the **remaining salad** on the side.

CHEESY!

We love the gooey smoked cheddar in this burger!