



# Retro Burger

with Caramelized Onions and Roasted Sweet Potatoes

30 Minutes



Ground Beef



Whole Grain Mustard



Garlic



Cheddar Cheese,  
shredded



Mayonnaise



Artisan Bun



Onion, sliced



Sweet Potato



Balsamic Vinegar



Panko Breadcrumbs

HELLO CAMELIZED ONIONS

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

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Whole Grain Mustard	2 tbsp	4 tbsp
Garlic	6 g	12 g
Cheddar Cheese, shredded	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Artisan Bun	2	4
Onion, sliced	113 g	227 g
Sweet Potato	340 g	680 g
Balsamic Vinegar	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## 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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## Roast sweet potatoes

Cut **sweet potatoes** into ¼-inch thick fries. Add **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 20-22 min.



## Finish onions and cook patties

When **onions** are done, remove pan from heat. Stir in **vinegar** until absorbed, 1 min. Transfer **onions** to a small bowl. Carefully wipe pan clean. Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side. \*\*



## Start onions

While **sweet potatoes** roast, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 5-6 min.



## Toast buns

While **patties** cook, halve **buns** and arrange them on another baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**. Toast in the **top** of the oven, until **cheese** melts and **top buns** are golden, 2-3 min. (TIP: Keep an eye on your buns so they don't burn!)



## Make patties

While **onions** cook, peel, then mince or grate **garlic**. Combine **beef** with **panko**, **garlic**, **half the mustard**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (TIP: If you prefer a firmer patty, add 1 egg to the burger mixture.) Form **beef mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). Lightly press a thumbprint into **each patty**.



## Finish and serve

Stir together **mayo** and **remaining mustard** in another small bowl. Spread **mayo-mustard** on **toasted top buns**. Divide **patties** between **buns**. Top with **caramelized onions**. Serve with **roasted sweet potatoes** alongside.

## Dinner Solved!