



RETRO BURGER

with Caramelized Onions and Creamy Potato Salad



HELLO

CARAMELIZED ONIONS

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

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 824



Ground Beef



Whole Grain Mustard



Garlic



Shallot



Cheddar Cheese, shredded



Mayonnaise



Burger Bun



Red Onion, sliced



Potatoes



Cornstarch



Balsamic Vinegar

BUST OUT

- Garlic Press
- Large Non-Stick Pan
- Grater
- Measuring Cups
- 2 Medium Bowls
- Strainer
- Medium Pot
- Baking Sheet
- Measuring Spoons
- Paper Towel
- 2 Small Bowls
- Whisk
- Sugar (3 tsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Ground Beef 500 g
- Whole Grain Mustard 6,9 4 tbsp
- Garlic 20 g
- Shallot 50 g
- Cheddar Cheese, shredded 2 ½ cup
- Mayonnaise 3,9 4 tbsp
- Burger Bun 1,2,3 4
- Red Onion, sliced 227 g
- Potatoes 680 g
- Cornstarch 9 1 tbsp
- Balsamic Vinegar 9 2 tbsp

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 the oven to **450°F** (to toast the buns). The thumbprint technique in Step 2, helps the patties keep their shape when cooking!



1 BOIL POTATOES
Wash and dry all produce.* Cut the **potatoes** into 1-inch cubes. In a medium pot, combine the **potatoes** with **6 cups water** and **1 tsp salt** to cover. Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until the **potatoes** are fork-tender, 10-12 min.



4 COOK BURGERS
When **onions** are done, add the **vinegar** to the pan and stir together, until absorbed, 1 min. Remove pan from heat and transfer **onions** to a small bowl. Carefully wipe pan clean. Heat same pan over medium-high heat. When the pan is hot, add **½ tsp oil**, then **burgers**. Pan-fry until cooked through, 4-5 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



2 COOK ONIONS
Meanwhile, heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil**, then the **onions**. Cook until slightly softened, 3-4 min. Add **2 tsp sugar** and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden-brown, 7-8 min. Meanwhile, mince or grate the **garlic**. Grate the **shallot**.



5 TOAST BUNS
Meanwhile, split the **buns** in half and arrange them on a baking sheet, cut-side up. Sprinkle the **cheese** over **bottom buns**. Toast **buns** in the middle of the oven, until **cheese** melts and **top buns** are golden, 2-3 min. In another medium bowl, whisk together **3 tbsp mayo** and **1 tsp sugar**. Season with **salt** and **pepper**. When the **potatoes** are tender, drain and add them to the medium bowl with the **mayo dressing**.



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



6 FINISH AND SERVE
In another small bowl, stir together **remaining mayo** and **remaining mustard**. Spread **mayo-mustard** on the **top toasted buns**, then divide **burgers** between **buns**. Top with **caramelized onions**. Serve with the **creamy potato salad**.

CHEESY!