



THE BOSS BURGER

with Homemade Onion Rings, Bacon & Lemony Mixed Greens



HELLO
ONION RINGS
This crispy tempura-fried delight brings weekend-worthy fun to the weeknight dinner table.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 1360

- Yellow Onion
- Lemon
- Ketchup
- Garlic Powder
- Ground Beef
- Tempura Mix (Contains: Eggs, Milk, Wheat)
- Pepper Jack Cheese (Contains: Milk)
- Dill Pickle
- Sour Cream (Contains: Milk)
- Dijon Mustard
- Potato Buns (Contains: Eggs, Milk, Wheat)
- Bacon
- Fry Seasoning
- Mixed Greens

START STRONG

In step 4, you'll be shallow-frying your battered onion rings. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- Small bowl
- Paper towels
- Baking sheet
- Kosher salt
- 2 Large bowls
- Black pepper
- Whisk
- 2 Large pans
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp + more for frying)

INGREDIENTS

Ingredient **2-person** | **4-person**

• Yellow Onion	1 2
• Dill Pickle	1 2
• Lemon	1 1
• Sour Cream	4 TBSP 8 TBSP
• Ketchup	2 TBSP 4 TBSP
• Dijon Mustard	2 tsp 4 tsp
• Garlic Powder	1 tsp 1 tsp
• Potato Buns	2 4
• Bacon*	4 oz 8 oz
• Ground Beef*	10 oz 20 oz
• Tempura Mix	82 g 164 g
• Fry Seasoning	1 TBSP 2 TBSP
• Pepper Jack Cheese	½ Cup 1 Cup
• Mixed Greens	2 oz 4 oz

* Bacon is fully cooked when internal temperature reaches 145 degrees.

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



1 PREP & MAKE SPECIAL SAUCE

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and slice **onion** into ½-inch-thick rounds; separate into rings. (**TIP:** It's okay if the rings break apart!) Thinly slice **pickle** into rounds. Halve **lemon**. In a small bowl, combine **sour cream, ketchup, mustard**, half the **garlic powder** (use all for 4 servings), and **1 tsp sugar** (2 tsp for 4). Halve and toast **buns**.



4 FRY ONION RINGS

Once **oil** is hot enough that a drop of batter sizzles when added to the pan, working in batches, carefully add **coated onion rings** in a single layer. (**TIP:** Place smaller rings inside larger ones to fit more in the pan per batch.) Fry, flipping once, until golden brown, 2-3 minutes per side. Transfer to a paper-towel-lined plate. **TIP:** If onion rings cool, add to a baking sheet; reheat in oven until ready to serve.

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2 COOK BACON & FORM PATTIES

Arrange **bacon** on a baking sheet. Roast on middle rack until crispy, 10-15 minutes. (**TIP:** Check your bacon periodically—thicker pieces may take a bit longer while thinner pieces will cook faster.) While bacon cooks, form **beef** into two equal-sized patties (four patties for 4 servings). Season generously with **salt** and **pepper**.



5 COOK PATTIES

Heat a drizzle of **oil** in a second large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. In the last 1-2 minutes of cooking, top each patty with **pepper jack**; cover pan to melt cheese.



3 COAT ONION RINGS

Meanwhile, in a large bowl, whisk together **tempura mix**, **½ tsp salt** (1 tsp for 4 servings), and **⅓ cup cold water** (⅔ cup for 4) until smooth. (**TIP:** If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.) Toss **onion rings** with **Fry Seasoning**; shake off excess. Stir into batter until fully coated; set aside. Heat a ⅓-inch layer of **oil** in a large, heavy-bottomed pan over medium-high heat.



6 MAKE SALAD & SERVE

In a second large bowl, toss **mixed greens** with a drizzle of **olive oil** and **lemon juice** to taste; season with **salt** and **pepper**. Spread **top buns** with a layer of **special sauce**. Fill buns with **patties, bacon, sliced pickle**, and one or two **onion rings**. Serve with **salad** and remaining onion rings and special sauce on the side.

FIZZY FUN

Next time, try swapping out the cold water in step 3 for beer to make beer-battered onion rings!