



MELTY MONTEREY JACK BURGER

with Red Onion Jam and Zucchini Fries



HELLO

RED ONION JAM

Balsamic onions slowly cooked 'til they're silky and sweet

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 860



Garlic



Red Onion



Zucchini



Mayonnaise
(Contains: Eggs, Soy)



Balsamic
Vinegar



Panko Breadcrumbs
(Contains: Wheat)



Dried Oregano



Ground Beef



Monterey Jack Cheese
(Contains: Milk)



Potato Buns
(Contains: Wheat, Milk, Eggs)



Ketchup

START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it while the cheese melts.

BUST OUT

- 2 Small bowls
- Large pan
- Medium bowl
- 2 Baking sheets
- Oil (3 tsp | 5 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 1 Clove | 2 Cloves
- Red Onion 1 | 1
- Zucchini 1 | 2
- Mayonnaise 1 ½ TBSP | 3 TBSP
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Dried Oregano 1 tsp | 2 tsp
- Ground Beef 8 oz | 16 oz
- Monterey Jack Cheese ½ Cup | 1 Cup
- Potato Buns 2 | 4
- Ketchup 2 TBSP | 4 TBSP

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1 PREP Wash and dry all produce. Preheat oven to 450 degrees. Mince or grate **garlic** until you have ¼ tsp (you may have a clove left over). Halve, peel, and thinly slice **onion**. Cut **zucchini** into 3-inch-long pieces, then halve each piece lengthwise. Cut each into thin wedges.



4 MAKE ZUCCHINI FRIES While **onions** are cooking, toss together **zucchini** and ½ TBSP **aioli** in a medium bowl until wedges are evenly coated. Add **panko**, **oregano**, and a large pinch of **salt** and **pepper** and toss so that crumbs stick to **zucchini**. Spread on a lightly oiled baking sheet. Bake in oven until panko is golden-brown, about 15 minutes, tossing halfway through. **TIP:** It's OK if not all the breadcrumbs stick.



2 MAKE AIOLI In a small bowl, mix together 1½ TBSP **mayonnaise** (we sent more) and as much of the **garlic** as you like. Season with **salt** and **pepper**.



5 COOK BURGERS Wash out pan you cooked onions in. Heat a drizzle of **oil** in same pan over medium-high heat. Shape **beef** into two 4-inch-wide patties. Season all over with **salt** and **pepper**. Add to pan and cook until burgers almost reach desired doneness, 3-5 minutes per side. Top each with **Monterey Jack cheese**. Cover pan until cheese melts, about 1 minute.



3 MAKE ONION JAM Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook until caramelized, 8-10 minutes, tossing occasionally. Stir in **balsamic vinegar** and 1 tsp **sugar**. Continue cooking until syrupy, 1-2 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside in another small bowl.



6 FINISH AND SERVE While **burgers** cook, split **buns** in half and place on another baking sheet. Toast in oven until golden, about 3 minutes. Spread split sides of buns with **ketchup** and remaining **aioli**. Top each with a **burger** and as much **onion jam** as you like. Serve with **zucchini fries** on the side.

ASTOUNDING!

A burger this well-done is quite rare.