



CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli



HELLO

CHEDDAR FRICO

Baked cheese wafers add an unexpected layer of crispiness

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 740



Red Onion



Brioche Buns
(Contains: Wheat, Milk, Egg)



Broccoli Florets



Cheddar Cheese
(Contains: Milk)



Roma Tomatoes



Ground Beef



Sherry Vinegar



Ketchup

START STRONG

If you're craving a more traditional burger, ditch the frico and melt the cheese on top of the patties after flipping.

BUST OUT

- 2 Baking sheets
- Large pan
- Bowl
- Parchment paper
- Olive oil (2 TBSP)
- Sugar (2 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|--------------------|--------|
| • Red Onion | 1 |
| • Roma Tomatoes | 2 |
| • Brioche Buns | 4 |
| • Ground Beef | 16 oz |
| • Broccoli Florets | 16 oz |
| • Sherry Vinegar | 2 TBSP |
| • Cheddar Cheese | 1 Cup |
| • Ketchup | 4 TBSP |

HELLO WINE



PAIR WITH

Strato Paso Robles
Cabernet Sauvignon, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 425 degrees. Halve, peel, and thinly slice **onion**. Slice **tomatoes** into rounds. Split **buns** in half. Shape **beef** into four evenly sized **patties**.



4 MAKE CHEDDAR FRICO

Line another baking sheet with parchment paper. Place **cheddar** on it in four even piles. Bake in oven until melted in middle and crispy at the edges, 5-7 minutes. **TIP:** If you don't have parchment, that's OK. As soon as the frico comes out of the oven, transfer it to a plate to cool using a spatula.



2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until slightly crispy, about 15 minutes.



5 COOK BURGERS

Meanwhile, heat a large drizzle of **olive oil** in same large pan over medium-high heat. Season **beef patties** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Meanwhile, carefully remove **frico** from baking sheet, then place **buns** on sheet. Toast in oven until golden, 3-4 minutes.



3 MAKE CARAMELIZED ONION JAM

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until soft, 5-6 minutes. Stir in **sherry vinegar** and **2 tsp sugar**. Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Transfer to a bowl and set aside.



6 ASSEMBLE BURGERS

Place **burgers**, **caramelized onion jam**, **tomato slices**, **ketchup**, and a **cheddar frico** inside each **bun**. Serve with crispy **broccoli** on the side.



KIDS CAN HELP!

SUCCESS!

Fan of frico? You can also use it to garnish soups and salads.

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