



JUICY LUCY BURGER

with Tomato Onion Jam and Arugula Salad



HELLO

TOMATO ONION JAM

Upgrade your burger toppings with something silky and sweet.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 840



Roma Tomato



Garlic



Ground Beef



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Ketchup



Red Onion



Balsamic Vinegar



Cheddar Cheese
(Contains: Milk)



Mayonnaise
(Contains: Eggs, Soy)



Arugula

START STRONG

It's OK if you don't perfectly stuff the cheese inside the burgers. It will still be delicious even if some leaks out.

BUST OUT

- Aluminum foil
- Large pan
- Paper towel
- Baking sheet
- Small bowl
- Oil (4 tsp | 8 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|---------------------|
| • Roma Tomato | 1 2 |
| • Red Onion | 1 1 |
| • Garlic | 2 Cloves 2 Cloves |
| • Balsamic Vinegar | 2 TBSP 4 TBSP |
| • Ground Beef | 10 oz 20 oz |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Brioche Buns | 2 4 |
| • Mayonnaise | 1 TBSP 2 TBSP |
| • Ketchup | 2 TBSP 2 TBSP |
| • Arugula | 2 oz 4 oz |

HELLO WINE



PAIR WITH
Tornambe IGP Puglia
Sangiovese, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Core, seed, and dice **tomato**. Peel, halve, and thinly slice **onion**. Wrap **garlic** in foil, sealing to make a pouch, then roast in oven until very soft, about 20 minutes.



4 COOK BURGERS

Carefully wipe out pan used for onion jam with a paper towel. Add a drizzle of **oil** to it and heat over medium-high heat. Place **burgers** in pan and cook to desired doneness, 3-5 minutes per side.



2 MAKE ONION JAM

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, tossing, until softened, 4-5 minutes. Season with **salt** and **pepper**. Stir in **tomato**, **1 tsp sugar**, and **1 TBSP balsamic vinegar** (we'll be using the rest later). Cook until soft and jammy, 4-5 minutes. Season with salt and pepper. Remove mixture from pan and set aside.



5 MAKE DRESSING

While burgers cook, halve **buns** and place on a baking sheet. Toast in oven until golden brown, 2-3 minutes. Once **garlic** is done roasting, mash with a fork until smooth. In a small bowl, combine **½ TBSP mayonnaise** (we sent more), remaining **balsamic vinegar**, a large drizzle of **oil**, and as much garlic as you like. Season with **salt** and **pepper**.



3 SHAPE BURGERS

Divide **ground beef** in half and flatten each piece into a wide, roughly ½-inch-thick circle. Place half the **cheddar** in the center of each circle. Fold edges of meat around cheese, shaping and sealing to create a cheese-stuffed patty. Season all over with **salt** and **pepper**.



6 ASSEMBLE AND SERVE

Spread **buns** with **ketchup** and **½ TBSP mayo** (you'll have some left over). Divide **burgers** between buns and top with **onion jam** and a small handful of **arugula**. Toss remaining arugula with **dressing** and serve on the side.

OOEY GOOEY!

Enough cheesy goodness to make your insides melt.

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