



# 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: 45 MIN | CALORIES: 840



Roma Tomato



Arugula



Balsamic Vinegar



Cheddar Cheese  
(Contains: Milk)



Mayonnaise  
(Contains: Eggs, Soy)



Red Onion



Garlic



Ground Beef



Brioche Buns  
(Contains: Wheat, Eggs, Milk)



Ketchup

## START STRONG

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

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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 **onions** with a paper towel. Add a drizzle of **oil** 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 everything is 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 PLATE 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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