



# CRISPY 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: 780**

-   
Red Onion
-   
Brioche Buns  
(Contains: Wheat, Milk, Eggs)
-   
Broccoli Florets
-   
Cheddar Cheese  
(Contains: Milk)
-   
Roma Tomatoes
-   
Ground Beef
-   
Sherry Vinegar
-   
Ketchup

## START STRONG

Frico aren't just a novel burger topping. They're fun to make, too. Let your kids help with creating the cheese crisps—just make sure to be careful with the hot rounds after they come out of the oven.

## BUST OUT

- 2 Baking sheets
- Large pan
- Small 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      | 20 oz  |
| • Broccoli Florets | 16 oz  |
| • Sherry Vinegar   | 5 tsp  |
| • Cheddar Cheese   | 1 Cup  |
| • Ketchup          | 4 TBSP |

## WINE CLUB

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and 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 (they should be slightly wider than the buns).



## 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 come out of the oven, transfer them 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 crisp, about 15 minutes.



## 5 COOK PATTIES AND TOAST BUNS

Meanwhile, heat a large drizzle of **olive oil** in pan used for onion jam over medium-high heat. Season **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. Discard parchment paper and place **buns** on sheet. Toast in oven until golden, 3-4 minutes.



## 3 MAKE 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 **vinegar** and **2 tsp sugar**. Simmer until liquid is nearly evaporated, 1-2 minutes. Season with **salt** and **pepper**. Transfer to a small bowl and set aside. Wipe out pan.



## 6 ASSEMBLE BURGERS

Fill each **bun** with a **patty**, **onion jam**, **tomato slices**, **ketchup**, and a **cheddar frico**. Serve with **broccoli** on the side.

## FRESH TALK

What are your favorite burger toppings?

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