



CRISPY CHEDDAR FRICO CHEESEBURGERS

with Caramelized Onion Jam and Roasted Broccoli



HELLO

CHEDDAR FRICO

Baked cheese wafers add an unexpected layer of crispiness.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 800

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

START STRONG

Craving a more classically comforting burger? You can melt the cheese on top of the patties after flipping instead of making the frico crisps.

BUST OUT

- 2 Baking sheets
- Large pan
- Small bowl
- Cooking spray
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|-----------------|
| • Red Onion | 1 1 |
| • Roma Tomato | 1 2 |
| • Brioche Buns | 2 4 |
| • Ground Beef | 10 oz 20 oz |
| • Broccoli Florets | 8 oz 16 oz |
| • Sherry Vinegar | 3 tsp 5 tsp |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Ketchup | 2 TBSP 4 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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 **tomato** into rounds. Split **buns** in half. Shape **beef** into two evenly sized patties (make them slightly wider than the buns).



4 MAKE CHEDDAR FRICO

Lightly grease another baking sheet with **cooking spray**. (**TIP:** Alternatively, line your sheet with parchment paper or lightly oil.) Place **cheddar** on sheet in two even piles. Bake in oven until melted in middle and crispy at the edges, 5-7 minutes. Let cool on sheet for about a minute after removing from oven, then transfer to a plate using a spatula to cool further.



2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly crisped, 15-20 minutes.



5 COOK PATTIES AND TOAST BUNS

Meanwhile, wipe out pan used for onion jam and heat a drizzle of **olive oil** in it 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, place **buns** on sheet used for cheddar frico. Toast in oven until golden, 3-4 minutes.



3 MAKE ONION JAM

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



6 ASSEMBLE BURGERS

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

SUCCESS!

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

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