



**DOWNLOAD  
OUR APP!**  
Pick your meals,  
schedule  
deliveries, and  
more.

## GRIDDLED ONION BURGERS with Creamy Dijon Aioli & Frites

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold  
Potatoes\***  
(5 | 10)



**Garlic**  
(1 Clove | 2 Cloves)



**Yellow Onion**  
(1 | 2)



**Potato Buns\***  
(1 | 2)  
*Contains: Eggs, Milk,  
Soy, Wheat*



**Mayonnaise**  
(1 | 2)  
*Contains: Eggs*



**Dijon Mustard**  
(1 | 2)



**Ground Beef\***  
(10 oz | 20 oz)

PREP IN **5 MIN** READY IN **35 MIN**



If you chose a different side when placing your order,  
follow the **CustomPlate** instructions on the flip side of this  
card to learn how to modify your meal.



**Sweet  
Potatoes\***  
(2 | 4)

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Cooking Oil**  
(4 tsp | 8 tsp)  
**Ketchup**  
(Optional)

You may receive potatoes that are a different color.  
No matter the hue, they will be just as delicious!

Give friends \$20 off their first box and  
you'll get a \$20 credit when they cook  
with us. [EveryPlate.com/referral](https://www.everyplate.com/referral)

**\$20**

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Cut **potatoes** into ½-inch-thick wedges. Peel and finely chop **garlic**. Trim and peel **onion**; slice into four ¼-inch-thick rounds (eight rounds for 4 servings). Finely chop remaining onion until you have ¼ cup (½ cup for 4). Halve **buns**.

⇌ Swap in sweet potatoes for Yukon Gold potatoes.

2.



Toss **potatoes** on a baking sheet with a drizzle of oil, salt, and pepper. Roast until browned and tender, 20–25 minutes. Transfer to a plate.

3.



Meanwhile, in a small bowl, combine **mayonnaise**, **mustard**, and a pinch of **garlic** to taste. Season with salt and pepper. Form **beef** into two patties (four patties for 4 servings), each a bit wider than a burger bun. Season all over with salt and pepper; set aside.

4.



Heat a drizzle of oil in a large pan over medium-high heat. Add **chopped onion** and season with salt and pepper. Cook, stirring, until lightly browned, 4–5 minutes. Turn off heat; stir cooked chopped onion into **mayonnaise mixture**. Heat another drizzle of oil in same pan over medium-high heat. Add **onion rounds** and cook until deeply browned and tender, 2–3 minutes per side. Transfer to a plate.

5.



Heat a drizzle of oil in pan used for onion over medium-high heat. Add **patties** and cook to desired doneness, 3–5 minutes per side. Turn off heat.

6.



While patties cook, place 1 TBSP **butter** (2 TBSP for 4 servings) and **remaining garlic** in a second small microwave-safe bowl. Microwave until butter has melted, 30 seconds. Brush onto cut sides of **buns**; place, cut sides up, on baking sheet used for potatoes. Toast in oven until golden, 3–5 minutes. Fill toasted buns with **patties**, **aioli**, and **griddled onion rounds**. Divide **burgers** between plates. Serve with **potato frites** and, if you've got some on hand, **ketchup** on the side for dipping.