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## CARAMELIZED ONION BURGERS with Horseradish Aioli & Potato Wedges

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

\* Keep refrigerated

PREP IN **10 MIN** READY IN **35 MIN**



**Yellow Onion**  
(1 | 2)



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



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



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



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



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



**Wasabi**  
(1 | 1)

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

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Sugar**  
(1 tsp | 2 tsp)

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

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

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1.



Preheat oven to 425 degrees. **Wash and dry produce.** Halve, peel, and thinly slice **onion**. Cut **potatoes** into ½-inch-thick wedges. Peel and finely chop **garlic**. Halve **buns**.

2.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a **pinch of salt and pepper**. Cook, stirring occasionally, until softened and lightly browned, 8–10 minutes. Add **1 tsp sugar** and **¼ cup water** (**2 tsp sugar and ½ cup water for 4 servings**). Cook, stirring, until caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl. Wipe out pan.

3.



While onion cooks, toss **potatoes** on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast until browned and crispy, 20–25 minutes. Transfer to a plate. Meanwhile, form **beef** into two ½-inch-thick patties (**four patties for 4 servings**), each slightly wider than a burger bun. Season all over with **salt and pepper**.

4.



In a second small bowl, combine **mayonnaise**, a **pinch of garlic**, and a **pinch of wasabi** (**taste and add more wasabi from there if you like**). Season with **salt and pepper**; stir until very smooth. (*Use a whisk here if you've got one!*)

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.

6.



While patties cook, place **1 TBSP butter** (**2 TBSP for 4 servings**) in a third small microwave-safe bowl; microwave until melted, 30 seconds. Brush onto cut sides of **buns**. Place buns, cut sides up, on sheet used for potatoes. Toast in oven until golden, 3–5 minutes. Divide toasted buns between plates and fill with **patties**, **caramelized onion**, and **horseradish aioli**. Serve with **potato wedges** on the side.