



# CARAMELIZED ONION BURGERS

with Horseradish Aioli and Carrot Fries

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

❄️ Keep refrigerated.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.



**Carrots \***  
(12 oz | 24 oz)



**Yellow Onion**  
(1 | 2)



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



**Potato Buns \***  
(1 | 2)  
*Contains eggs, milk, wheat*



**Ground Beef \***  
(1 | 2)



**Mayonnaise \***  
(1 | 2)  
*Contains eggs*



**Wasabi**  
(1 | 2)

## WHAT YOU'LL NEED

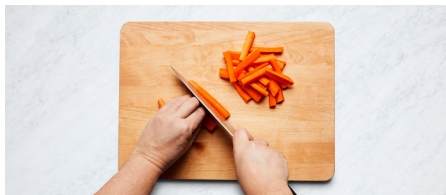
**Butter**  
(1 TBSP | 2 TBSP)  
*Contains milk*

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

**Vegetable Oil**  
(1 TBSP | 2 TBSP)

## CHEF'S TIP

Time for a 20-second lesson on wasabi! Most wasabi in the U.S. (including the one we sent you) is made from horseradish, which also just so happens to be a relative of mustard and broccoli. Basically, this whole plant family packs a spice-ay punch, and we can't wait for you to <3 it like we do.



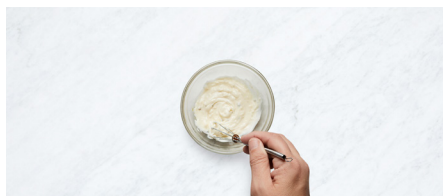
1. Preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** into long, thin sticks (**like fries**). (**Ours were 3 inches long and 1/8 inch wide.**) Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic**. Halve **buns**.



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, until lightly browned and softened, 6-7 minutes. Add **1 tsp sugar (2 tsp for 4 servings)** and reduce heat to medium. Cook, stirring, until caramelized, 3-4 minutes more. Transfer to a plate and set aside. Wipe out pan.



3. Meanwhile, toss **carrots** on a baking sheet with a **drizzle of oil**. Season with **salt** and **pepper**. Roast until browned and tender, about 15 minutes. Meanwhile, shape **beef** into two 1/2-inch-thick patties (**four for 4 servings**), each slightly wider than burger buns. Season all over with salt and pepper.



4. In a small bowl, combine **mayonnaise**, a pinch of **garlic**, and as much **wasabi** as you'd like (**start with 1/4 tsp, taste, and add more from there**). 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 until browned and cooked to desired doneness, 3-5 minutes per side.



6. While patties cook, microwave **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl until melted, about 30 seconds. Brush onto cut sides of **buns**. Place buns, cut sides up, on sheet used to bake carrots. Toast in oven until golden, 3-5 minutes. Fill toasted buns with **patties**, **caramelized onion**, and **horseradish aioli**. Serve with **carrot fries** on the side.

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