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CARMELIZED ONION BURGERS

with Horseradish Aioli & Potato Wedges

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

- | | | | |
|--|--|--|--|
| 
Yukon Gold Potatoes*
(5 10) | 
Yellow Onion
(1 2) | 
Garlic
(1 Clove 2 Cloves) | 
Potato Buns*
(1 2)
<i>Contains: Eggs, Milk, Soy, Wheat</i> |
| 
Ground Beef*
(10 oz 20 oz) | 
Mayonnaise
(1 2)
<i>Contains: Eggs</i> | 
Wasabi
(1 1) | |

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

PREP IN **10 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 | Butter | Sugar |
| Black Pepper | (1 TBSP 2 TBSP)
<i>Contains: Milk</i> | (1 tsp 2 tsp) |
| | | Cooking Oil
(4 tsp 8 tsp) |

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Time for a 20-second lesson on wasabi: Most wasabi in the U.S. (including the one we sent you) is actually made from horseradish and not from an actual wasabi root. (Both just so happen to be a close relative of mustard.) Basically, the entire 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 produce.** Halve, peel, and thinly slice **onion**. Cut **potatoes** into ½-inch-thick wedges. Peel and finely chop **garlic**. Halve **buns**.

 Swap in **sweet potatoes** for Yukon Gold potatoes.

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 softened and lightly browned, 8–10 minutes. Add **1 tsp sugar** and **¼ cup water** (**2 tsp sugar and ⅓ cup water for 4 servings**). Cook, stirring, until caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl and set aside. 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 a bit 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.

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

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