



## SUPER SMASHED BURGERS

with Caramelized Onion, Chipotle Aioli & Potato Wedges

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

❄️ **Keep refrigerated**

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



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



**Yellow Onion**  
(1 | 2)



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



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



**Chipotle Powder**  
(1 | 1)



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



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

### WHAT YOU'LL NEED

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

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

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

**Ketchup**  
(optional)



## CHEF'S TIP

In step 4, be sure to utilize your largest pan and spatula. You want room to get those patties as thin as possible. Use your hands to hold the spatula in place and press down to flatten. The ultra-crispy results will amaze and delight!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic** until you have ¼ tsp (½ tsp for 4 servings). Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast until golden and crispy, 20-25 minutes.
2. Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 8-10 minutes. Add ¼ **cup water** (⅓ cup for 4 servings) and **1 tsp sugar** (2 tsp for 4). Cook, stirring, until caramelized and jammy, 2-3 minutes more. (If onion begins to burn, stir in a splash of water.) Turn off heat; transfer to a small bowl and set aside. Wash out pan.



3. While onion cooks, in a second small bowl, combine **mayonnaise, garlic, salt, pepper,** and a pinch of **chipotle powder** (taste and add more from there if desired). Form **beef** into two equal-sized balls (four for 4 servings); season all over with **salt** and **pepper**.
4. Heat a **drizzle of oil** in pan used for onion over medium-high heat. Once pan is very hot, add **beef**. Firmly flatten each ball with a spatula to create very thin patties. (Don't worry if patties aren't perfectly round—those irregular edges will turn deliciously crispy!) Cook to desired doneness, 3-4 minutes per side. Transfer to a plate; pour out fat from pan.



5. Halve **buns**. Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for patties over medium-high heat. Add buns cut sides down. Cook until golden brown and toasted, 1-2 minutes.
6. Fill **toasted buns** with **patties, caramelized onion,** and **chipotle aioli**. Serve with **potato wedges** and, if you've got some, **ketchup** on the side for dipping.



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