



GRIDDLED ONION BURGERS

with Creamy Dijon Aioli and Frites

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)



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



Mayonnaise
(1 | 2)
Contains eggs



Dijon Mustard
(1 | 2)



Ground Beef *
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(4 tsp | 8 tsp)

Ketchup
(optional)



CHEF'S TIP

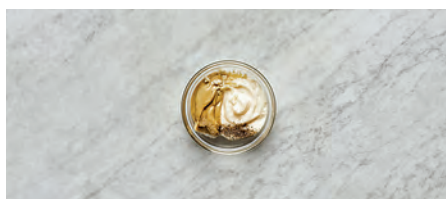
Splash a little water on your hands before shaping the patties in Step 3. This will keep the mixture sticking to itself and not to your fingers. And remember to use a light touch—this guarantees the patties won't toughen up when cooked. Prepare for burger bliss!



- 1.** Preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim and peel **onion**; slice into four ¼-inch-thick rounds (**eight rounds for 4 servings**). Finely chop remaining onion until you have about ¼ cup (**½ cup for 4**). Peel and finely chop **garlic**. Halve **buns**.



- 2.** Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until golden brown and tender, 20-25 minutes. Remove from sheet.



- 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 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 same pan over medium-high heat. Add **patties** and cook until browned and cooked to desired doneness, 3-5 minutes per side.



- 6.** While patties cook, place **remaining garlic** and **1 TBSP butter** (**2 TBSP for 4 servings**) in a small microwave-safe bowl; microwave until melted, 30 seconds. Brush onto cut sides of **buns** and 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**. Serve with **potatoes** and, if you've got some on hand, **ketchup** on the side for dipping.

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