



HOME CHEF

# Double Bacon-Jam Cheeseburger

On a Brioche Bun with American Cheese and Roasted Yukon Chips



What do you get when sweet, sticky bacon-jam meets cheesy, beefy goodness on a fancy brioche bun? A burger that says, “I’ve arrived!” Our burgers don’t really talk, but here at Home Chef, we believe in imagination. And we’ve imagined Yukon potato chips rounding out this culinary experience with their naturally creamy, buttery flavor. We finish it with a pickle to give this feast a briny bite. Enjoy the fruits of our imagination—you’ve earned it.

## OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

## NUTRITION

Calories: 1244  
Carbohydrates: 72g  
Fat: 71g  
Protein: 65g  
Sodium: 1575mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

Dark Beer  
Cola  
Milkshake

## INGREDIENTS

1 Red Onion  
10 oz. Yukon Potatoes  
3 Bacon Strips  
1 Tbsp. Balsamic Vinegar  
2 Tbsp. Strawberry Preserves  
12 oz. Ground Beef  
2 Brioche Bun  
¼ oz. Baby Arugula  
2 American Cheese Slices  
2 Pickle Spears

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper  
Cooking Spray

## EQUIPMENT

2 Baking Sheets  
Mixing Bowl  
Medium Pan  
Grill Pan or Outdoor Grill

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## Prepare the Ingredients

Preheat oven to 375 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Peel and julienne **onion** (cut into thin strips). Slice **potatoes** into thin rounds, and soak in cold water for 10 minutes. Drain and pat dry. Cut two slices of **bacon** in half and cut the 3rd slice into ½” dice.



## Cook the Bacon

While potatoes are soaking, place **bacon** in a medium pan over medium heat and cook, stirring, until crispy, about 7-9 minutes for the diced bacon and a minute longer for the bacon halves. Remove bacon from pan as it crisps to a paper-towel lined plate. Discard all but 1 tsp. of the **bacon drippings** from the pan, which will be used to sauté the onions.



## Cook the Potatoes

In a mixing bowl, toss sliced **potatoes** with 1 Tbsp. **olive oil** and a pinch of **salt** until evenly and fully coated. Arrange in a single layer on prepared baking sheet avoiding overlap. Top with one more piece of sprayed aluminum foil big enough to cover, and place a second baking sheet on top to press them down. Bake chips for 20-25 minutes until they begin to brown and crisp. Remove to a paper towel-lined plate and season with a pinch of salt.



## Make the Jam

Add sliced **onion** to pan with reserved **bacon drippings**, and cook for 7-9 minutes, or until slightly caramelized. Add back **diced bacon** (reserve halved bacon slices for topping burger), **balsamic vinegar**, and **strawberry preserves** to pan and cook for another minute. Remove from heat and set aside.



## Cook Burgers

Heat a grill or grill pan over medium-high heat. Lightly coat grill with cooking spray. Form **ground beef** into two patties about 5” wide, and season each side with a pinch of **salt and pepper**. Grill patties for 4-6 minutes on each side, or until internal temperature is at least 160 degrees.



## Plate the Dish

Place bottom half of **brioche bun** on a plate. Add **arugula**, **beef burger**, **cheese**, a dollop of **bacon jam** (to taste), two **halved bacon strips**, and a top bun. Place a serving of the **Yukon chips** on the side, and finish dish with a briny **pickle** on the side.