



# Ultimate Beef & Caramelised Onion Burger

with Wedges, Cheddar Cheese & Burger Sauce

**BURGER COLLECTION**

Grab your Meal Kit with this symbol



Potato



Onion



Cucumber



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



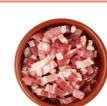
Burger Buns



Shredded Cabbage Mix



Burger Sauce



Diced Bacon

Prep in: **25-35 mins**  
Ready in: **30-40 mins**

A juicy burger is the answer to your craving. Take a big bite and enjoy the caramelised onion on top of a tender beef patty, slathered in a layer of burger sauce. Dip the golden wedges into any leftover sauce because what burger would be complete without a side of wedges.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg, White Wine Vinegar



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
cucumber	1 (medium)	1 (large)
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>brown sugar*</b>	1 tsp	2 tsp
beef mince	1 packet	1 packet (or 2 packets)
Aussie spice blend	1 medium sachet	1 large sachet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
shredded Cheddar cheese (40g)	1 packet	1 packet (80g)
burger buns	2	4
shredded cabbage mix (150g)	1 bag	1 bag (300g)
<b>white wine vinegar*</b>	drizzle	drizzle
burger sauce	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4172kJ (997Cal)	584kJ (140Cal)
Protein (g)	54.8g	7.7g
Fat, total (g)	41.9g	5.9g
- saturated (g)	16.5g	2.3g
Carbohydrate (g)	101.8g	14.3g
- sugars (g)	26g	3.6g
Sodium (mg)	1143mg	160mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4757kJ (1137Cal)	622kJ (149Cal)
Protein (g)	62.8g	8.2g
Fat, total (g)	54.1g	7.1g
- saturated (g)	21g	2.7g
Carbohydrate (g)	101.9g	13.3g
- sugars (g)	26g	3.4g
Sodium (mg)	1542mg	202mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW25



1



## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



## Cook the patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **beef patties** until just cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over **patties** and cover with a lid (or foil) until cheese melts.

2



## Caramelize the onion

- While the wedges are baking, thinly slice **onion**. Slice **cucumber** into rounds.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

**Custom Recipe:** If you've added diced bacon to your meal, heat the pan as above and cook before onion, breaking up with a spoon, until golden, 6-7 minutes. Continue as above.

5



## Bring it all together

- Halve **burger buns** and bake directly on wire rack in oven until heated through, **2-3 minutes**.
- In a medium bowl, combine **shredded cabbage mix** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



## Make the beef patties

- In a large bowl, combine **beef mince**, **Aussie spice blend**, **fine breadcrumbs** and the **egg**.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 per person).

6



## Serve up

- Spread **burger sauce** over burger bun bases. Top with a cheesy beef patty, some caramelised onion, cucumber and slaw.
- Serve with wedges and any remaining burger sauce. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)