



Supreme Beef & Pork Cheeseburger

with Wedges, Caramelised Onion & Pickled Cucumber

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Cucumber



Onion



Beef & Pork Mince



Barbecue Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Burger Sauce



Mayonnaise



Diced Bacon

Prep in: 20-30 mins
Ready in: 30-40 mins

Everyone loves a cheeseburger, so we're offering up one of our own. The spiced patties get cheesy when cooked with melted Cheddar cheese on the top, then serve with golden potato wedges for a classic and much-loved dish.

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

Pantry items

Olive Oil, White Wine Vinegar, Brown Sugar, Egg

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
cucumber	1 (medium)	1 (large)
white wine vinegar*	¼ cup	½ cup
onion	1 (medium)	1 (large)
brown sugar*	1 tsp	2 tsp
beef & pork mince	1 packet	1 packet
barbecue seasoning	1 sachet	2 sachets
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
shredded Cheddar cheese (40g)	1 packet (40g)	1 packet (80g)
burger buns	2	4
burger sauce	1 medium packet	1 large packet
mayonnaise	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)	4252kJ (1016Cal)	686kJ (164Cal)
Protein (g)	47.6g	7.7g
Fat, total (g)	50.7g	8.2g
- saturated (g)	17g	2.7g
Carbohydrate (g)	98.9g	16g
- sugars (g)	21.5g	3.5g
Sodium (mg)	1362mg	220mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4837kJ (1156Cal)	722kJ (173Cal)
Protein (g)	55.6g	8.3g
Fat, total (g)	62.8g	9.4g
- saturated (g)	21.5g	3.2g
Carbohydrate (g)	98.9g	14.8g
- sugars (g)	21.6g	3.2g
Sodium (mg)	1761mg	263mg

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 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



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1



Bake the wedges

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

Little cooks: Help toss the wedges.

4



Make the patties

- While the onion is cooking, combine **beef & pork mince, barbecue seasoning, fine breadcrumbs, the egg** and a good pinch of **pepper** in a large bowl.
- Using damp hands, shape **mince mixture** into 2cm-thick patties (1 per person).

2



Pickle the cucumber

- Meanwhile, thinly slice **cucumber** into rounds.
- In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to **pickling liquid**, then add just enough **water** to cover cucumber. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!

5



Cook the patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **patties** until just cooked through, **4-5 minutes** each side.
- In the last **2-3 minutes** of cook time, sprinkle **shredded Cheddar cheese** over patties, then cover with a lid (or foil) and cook until cheese is melted.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



Caramelize the onion

- While cucumber is pickling, thinly slice **onion**.
- 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. Stir in some **pickling liquid** (2 tbs for 2 people / ¼ cup for 4 people) and the **brown sugar**. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.

Custom Recipe: If you've added diced bacon to your meal, heat frying pan as above, then cook bacon before onion, breaking up with a spoon, until browned, 4-5 minutes. Transfer to a plate. Continue with step.

6



Serve up

- Drain pickled cucumber.
- Spread each bun with **burger sauce**. Top with a cheesy patty, some pickled cucumber and caramelized onion.
- Serve with wedges and **mayonnaise**. Enjoy!

Little cooks: Take the lead and help build the burgers!

Custom Recipe: Assemble the burger by topping the cheesy patty with the bacon.

Rate your recipe

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