



The Works Beef & Beetroot Relish Burger

with Oven-Baked Fries, Fried Egg & Garlic Aioli

GAME NIGHT

BESTSELLER

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Cos Lettuce



Beetroot



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Garlic Aioli



Lamb Mince

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

And team burger is off to a smashing start, straight out of the gate with a cheesy beef pattie, followed up by the all-star combo of a sweet relish and fried egg. Drive it home with the winning move of serving up this delicious burger with a side of fries. Game, set and match!

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

Pantry items

Olive Oil, Eggs, Balsamic Vinegar, Brown Sugar

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
olive oil*	refer to method	refer to method
potato	2	4
cos lettuce	½ head	1 head
beetroot	1	2
beef mince	1 packet	1 packet (or 2 packets)
Aussie spice blend	1 sachet	1 sachet
fine breadcrumbs	1 medium packet	1 large packet
eggs*	3	6
balsamic vinegar*	2 tbs	¼ cup
brown sugar*	1 tbs	2 tbs
water*	⅓ cup	⅔ cup
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
garlic aioli	1 large packet	2 large packets
lamb mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4824kJ (1153Cal)	648kJ (155Cal)
Protein (g)	55.6g	7.5g
Fat, total (g)	55.3g	7.4g
- saturated (g)	17.8g	2.4g
Carbohydrate (g)	103.6g	13.9g
- sugars (g)	36.3g	4.9g
Sodium (mg)	1347mg	181mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4381kJ (1047Cal)	588kJ (141Cal)
Protein (g)	52.5g	7.1g
Fat, total (g)	46.2g	6.2g
- saturated (g)	12.8g	1.7g
Carbohydrate (g)	103.6g	13.9g
- sugars (g)	36.3g	4.9g
Sodium (mg)	1381mg	185mg

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



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries, then place 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



Fry the eggs

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, crack the remaining **eggs** (2 for 2 people / 4 for 4 people) into the pan. Cook until egg whites are firm and yolks are cooked to liking, **4-5 minutes**. Transfer to a plate and cover to keep warm.

2



Get prepped

- Meanwhile, finely shred **cos lettuce** (see **ingredients**). Grate the **beetroot**.
- In a medium bowl, combine **beef mince**, **Aussie spice blend**, **fine breadcrumbs**, the **egg** (1 for 2 people / 2 for 4 people) and a pinch of **salt** and **pepper**.
- Shape **beef mixture** into 2m-thick patties (1 per person).

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!

Custom Recipe: If you've swapped from beef mince to lamb mince, prep patties as above.

5



Cook the beef patties

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **beef patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over patties and cover with a lid (or foil) so cheese melts.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

Custom Recipe: Cook lamb patties in the same way as above.

3



Make the beetroot relish

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **beetroot**, the **balsamic vinegar** and **brown sugar** until softened, **2-3 minutes**.
- Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Transfer to a bowl and season.

6



Serve up

- Spread each burger bun with **garlic aioli**.
- Top with a beef patty, some cos lettuce, beetroot relish and a fried egg.
- Serve with oven-baked fries. Enjoy!

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

Rate your recipe

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