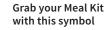


# Beef & Caramelised Onion Cheeseburger

with French Fries, Radish Salad & Fancy Truffle Mayo

GAME NIGHT









Potato



**Beef Mince** 

Fine Breadcrumbs



Garlic & Herb Seasoning

Shredded Cheddar Cheese





Radish

**Burger Buns** 



Spinach & Rocket





Italian Truffle Mayonnaise



**Pantry items** 

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

Do you want a game-changing beef burger, this fancy version will do the trick. There's the classic additions of gooey Cheddar cheese and saucy caramelised onion, but the real ace in the hole is the truffle mayo layered on the buns - it's a sure-fire win.

## 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  $\cdot$  Large frying pan with a lid (or foil)

## Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
onion	1 (medium)	1 (large)	
balsamic vinegar*	1 tbs	2 tbs	
brown sugar*	1 tsp	2 tsp	
beef mince	1 small packet	2 small packets OR 1 large packet	
fine breadcrumbs	1 medium packet	1 large packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
egg*	1	2	
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)	
burger buns	2	4	
radish	1	2	
vinegar* (white wine or balsamic)	drizzle	drizzle	
spinach & rocket mix	1 medium bag	1 large bag	
Italian truffle mayonnaise	1 packet	2 packets	
lamb mince**	1 packet	1 packet	
*Double Marie **Control Double Institute			

\*Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3948kJ (944Cal)	691kJ (165Cal)
Protein (g)	49.4g	8.6g
Fat, total (g)	41.9g	7.3g
- saturated (g)	16.1g	2.8g
Carbohydrate (g)	90.2g	15.8g
- sugars (g)	18.4g	3.2g
Sodium (mg)	1039mg	182mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3504kJ (837Cal)	<b>613kJ</b> (147Cal)
Protein (g)	46.4g	8.1g
Fat, total (g)	32.7g	5.7g
- saturated (g)	11.1g	1.9g
Carbohydrate (g)	90.2g	15.8g
- sugars (g)	18.4g	3.2g
Sodium (mg)	1073mg	188mg

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

2023 | CW40



#### Bake the fries

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



## Caramelise the onion

- Meanwhile, 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. 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.



## Prep the burger patties

- In a large bowl, combine beef mince, fine breadcrumbs, garlic & herb seasoning and the egg, then season with salt and pepper.
- Shape **beef mixture** into 2cm-thick patties (1 per person). Transfer to a plate.

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



## Cook the burger patties

- Wipe out 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 1-2 minutes of cook time, sprinkle shredded Cheddar cheese over patties and cover with a lid (or foil) so cheese melts.

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



## Toss the salad

- While the patties are cooking, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.
- · Thinly slice radish.
- In a medium bowl, combine a drizzle of olive oil and vinegar. Add spinach & rocket mix and radish, season to taste and toss to coat.



## Serve up

- Spread the bases with Italian truffle mayonnaise.
- Top with a cheesy beef patty, some caramelised onion and radish salad.
- Serve with French fries and remaining radish salad. Enjoy!



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