



Cheesy Kiwi Beef Burger & Fries

with Onion Chutney & Fried Egg

GAME NIGHT

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Tomato



Onion



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Burger Sauce



Onion Chutney



Mixed Salad Leaves



Diced Bacon

Prep in: 25-35 mins
Ready in: 35-45 mins

See life on the bright side with these sunny-side-up Kiwi burgers. Juicy beef patties are topped with melty Cheddar cheese, a fried egg and a sweet onion chutney. If that isn't enough to satisfy your cravings, there's baked fries fresh out of the oven with a burger sauce for dipping. Now go ahead and carpe that diem.

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

Pantry items

Olive Oil, Eggs

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) · Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato	1	2
onion	1 (medium)	1 (large)
beef mince	1 small packet	2 small packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
fine breadcrumbs	½ medium packet	1 medium packet
eggs*	3	6
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
burger sauce	1 medium packet	1 large packet
onion chutney	½ large packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4443kJ (1062Cal)	644kJ (154Cal)
Protein (g)	60.6g	8.8g
Fat, total (g)	47.3g	6.9g
- saturated (g)	18.1g	2.6g
Carbohydrate (g)	101.4g	14.7g
- sugars (g)	27.4g	4g
Sodium (mg)	1767mg	256mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5028kJ (1202Cal)	679kJ (162Cal)
Protein (g)	68.6g	9.3g
Fat, total (g)	59.4g	8g
- saturated (g)	22.5g	3g
Carbohydrate (g)	101.5g	13.7g
- sugars (g)	27.4g	3.7g
Sodium (mg)	2166mg	293mg

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 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** and sprinkle with **garlic & herb seasoning**.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the patties

- Return the frying pan 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) so cheese melts.

2



Get prepped

- While fries are baking, thinly slice **tomato** into rounds. Thinly slice **onion**. Set aside.
- In a medium bowl, combine **beef mince**, **Aussie spice blend**, **fine breadcrumbs** (see ingredients), the **egg** (1 for 2 people / 2 for 4 people) and a pinch of **salt** and **pepper**.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 per person).

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

5



Fry the eggs

- While the patties are cooking, heat a medium frying pan over high heat with a drizzle of **olive oil**. When oil is hot, crack remaining **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **2-3 minutes**. Season.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** until tender, **4-5 minutes**.
- Transfer to a bowl and set aside.

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

6



Serve up

- Spread burger bun halves with some **burger sauce**, then top with **onion chutney** (see ingredients).
- Top each bun with **mixed salad leaves**, tomato, a beef patty, onion and a fried egg.
- Serve with fries and any remaining burger sauce. Enjoy!

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

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

Rate your recipe

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