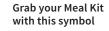


Cheesy Beef Burger & Fries with Onion Chutney & Mayonnaise

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER













Beef Mince Fine Breadcrumbs



Aussie Spice



Blend



Burger Buns



Mayonnaise



Mixed Salad Leaves



Onion Chutney



Prep in: 20-30 mins Ready in: 40-50 mins Get your napkins ready – this is one seriously juicy burger! We've loaded it with flavour, from the caramelised onion chutney to the mayo and melted Cheddar, so that every bite will take you to your happy place.

Pantry items Olive Oil, 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 \cdot Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
tomato	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	1 medium packet	2 medium packets
egg*	1	2
Aussie spice blend	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
mayonnaise	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
onion chutney	1 medium packet	1 large packet
haloumi/ grill cheese**	1 packet	2 packets

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4390kJ (1049Cal)	687kJ (164Cal)
Protein (g)	53.3g	8.3g
Fat, total (g)	49.4g	7.7g
- saturated (g)	18.2g	2.8g
Carbohydrate (g)	94.8g	14.8g
- sugars (g)	23.9g	3.7g
Sodium (mg)	1135mg	178mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5719kJ (1367Cal)	774kJ (185Cal)
Protein (g)	75.3g	10.2g
Fat, total (g)	74.4g	10.1g
- saturated (g)	34.8g	4.7g
Carbohydrate (g)	96.6g	13.1g
- sugars (g)	25.2g	3.4g
Sodium (mg)	2135mg	289mg

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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Get prepped

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



Bake the fries

 Place fries on a lined oven tray. Drizzle generously with olive oil, season with salt and pepper and toss to coat. Spread out evenly and bake until tender, 20-25 minutes.



Make the patties

- Meanwhile, combine beef mince, fine breadcrumbs, the egg and Aussie spice blend in a large bowl, then season with 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!



Cook the patties

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. 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: If you've added haloumi, pat haloumi dry and slice in half crossways to get 1 thin piece per person. Before cooking the patties, heat the frying pan over medium-high heat with enough oil to coat the base. Cook haloumi until golden brown, 2 minutes each side. Set aside on a paper towel-lined plate.



Heat the burger buns

 While the patties are cooking, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.



Serve up

- Spread mayonnaise over burger bun bases.
 Top with some mixed salad leaves, a cheesy beef patty, some onion chutney and tomato.
- · Serve with fries. Enjoy!

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

Custom Recipe: Top burgers with a slice of haloumi.



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