



Cheesy Beef Burger & Fries

with Onion Chutney & Mayonnaise

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Potato



Tomato



Beef Mince



Fine Breadcrumbs



Aussie Spice Blend



Shredded Cheddar Cheese



Burger Buns



Mayonnaise



Mixed Salad Leaves



Onion Chutney



Haloumi/
Grill Cheese

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.

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

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 · 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.



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.



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**.



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**.



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!



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.

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate