

Prep in: 15-25 mins

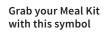
Ready in: 30-40 mins

Easy Herbed Beef Burger with Parmesan Fries & Truffle Mayo

TAKEAWAY FAVES

NEW

KID FRIENDLY

















Fine Breadcrumbs

Herb & Mushroom Seasoning



Burger Buns







Italian Truffle Mayonnaise





Getting ready for the big game has never been easier, since we've gone ahead and prepared a stacked lineup of crowd-pleasing burgers inspired by your favourite country's cuisines. Tonight, do it like the Italian's do and pack major flavour into this burger dish, even Nonna will be impressed!

Pantry items

Olive Oil, Egg, Vinegar (White Wine or Balsamić)

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

Ingredients

3		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
grated Parmesan cheese	1 medium packet	1 large packet
tomato	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	½ packet	1 packet
herb & mushroom seasoning	1 medium sachet	2 medium sachets
egg*	1	2
burger buns	2	4
mixed salad leaves	1 medium bag	1 large bag
vinegar* (white wine or balsamic)	drizzle	drizzle
Italian truffle mayonnaise	1 packet	2 packets
diced bacon**	1 packet	1 packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3796kJ (907Cal)	665kJ (159Cal)
Protein (g)	52.4g	9.2g
Fat, total (g)	40.4g	7.1g
- saturated (g)	14.6g	2.6g
Carbohydrate (g)	80.3g	14.1g
- sugars (g)	17.3g	3g
Sodium (mg)	999mg	175mg
Custom Bosins		

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4381kJ (1047Cal)	706kJ (169Cal)
Protein (g)	60.3g	9.7g
Fat, total (g)	52.6g	8.5g
- saturated (g)	19g	3.1g
Carbohydrate (g)	80.3g	12.9g
- sugars (g)	17.4g	2.8g
Sodium (mg)	1398mg	225mg

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





Bake the Parmesan fries

- Preheat oven to 240°C/220°C fan-forced. Cut potato into fries.
- Place fries on lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- In the last 5 minutes of cook time, remove from oven, sprinkle with grated Parmesan cheese and bake until golden and crispy.



Cook the beef patties

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook beef patties until just cooked through, 4-5 minutes each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.

Custom Recipe: If you've added diced bacon, heat the pan as above. Cook diced bacon before the beef patties, breaking up with a spoon, until golden, 6-7 minutes. Transfer to a plate and continue as above.



Get prepped

- Meanwhile, slice tomato into thin rounds.
- In a medium bowl, combine beef mince, fine breadcrumbs (see ingredients), herb & mushroom seasoning, the egg and a pinch of salt.
- 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

- In a second medium bowl, combine mixed salad leaves and a drizzle of vinegar and olive oil. Season.
- Spread each burger bun with Italian truffle mayonnaise. Top with beef patty, tomato and dressed salad leaves.
- Serve with Parmesan fries and any remaining salad. Enjoy!

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

Custom Recipe: Top burger patty with diced bacon.

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate