



# Easy Herbed Beef Burger

with Parmesan Fries & Truffle Mayo

TAKEAWAY FAVES

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Grated Parmesan Cheese



Tomato



Beef Mince



Fine Breadcrumbs



Herb & Mushroom Seasoning



Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise



Diced Bacon

Prep in: 15-25 mins  
Ready in: 30-40 mins

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!

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

### Pantry items

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

## 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

	2 People	4 People
<b>olive oil*</b>	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
<b>egg*</b>	1	2
burger buns	2	4
mixed salad leaves	1 medium bag	1 large bag
<b>vinegar*</b> (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 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](https://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 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.

3



## 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.

2



## 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!

4



## 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.

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)