



Argentinian-Style Chimichurri Beef Burger

with Fries, Pickled Onion & Garlic Aioli

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Parsley



Chilli Flakes (Optional)



Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mixed Salad Leaves



Garlic Aioli



Shredded Cheddar Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Be careful because this burger means business. That flash of herby seasoning and the gooey Cheddar melted on top of a juicy beef patty are ready to conquer the world, starting with dinner time!

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

Pantry items

Olive Oil, White Wine Vinegar, 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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	½	1
white wine vinegar*	¼ cup	½ cup
parsley	½ bag	1 bag
chilli flakes (optional)	pinch	pinch
beef mince	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
mixed salad leaves	1 medium bag	1 large bag
garlic aioli	1 large packet	2 large packets
shredded Cheddar cheese**	1 packet (40g)	1 packet (80g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4480kJ (1071Cal)	750kJ (179Cal)
Protein (g)	53.3g	8.9g
Fat, total (g)	54.9g	9.2g
- saturated (g)	17.8g	3g
Carbohydrate (g)	88.5g	14.8g
- sugars (g)	18.8g	3.1g
Sodium (mg)	1238mg	207mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4838kJ (1156Cal)	784kJ (187Cal)
Protein (g)	57.9g	9.4g
Fat, total (g)	62.4g	10.1g
- saturated (g)	22.3g	3.6g
Carbohydrate (g)	88.5g	14.3g
- sugars (g)	18.8g	3g
Sodium (mg)	1377mg	223mg

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://www.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

2024 | CW03



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

4



Make the patties

- In a large bowl, combine **beef mince**, **garlic & herb seasoning**, **fine breadcrumbs** and the **egg**.
- 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!

2



Pickle the onion

- Thinly slice **onion** (see ingredients). In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch sliced **onion** in your hands, then add it to **pickling liquid**. Add enough **water** to just cover the onion. Set aside.

5



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 last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over patties and cover with a lid (or foil) to melt cheese.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

Custom Recipe: If you've doubled your shredded Cheddar cheese, sprinkle extra cheese over the patties as above.

3



Make the chimichurri sauce

- Finely chop **parsley** (see ingredients).
- In a medium bowl, combine **parsley**, a pinch of **chilli flakes** (if using), a drizzle of **white wine vinegar**, a generous pinch of **salt** and **sugar** and **olive oil** (2 tbs for 2 people / ¼ cup for 4 people). Set aside.

6



Serve up

- Drain pickled onion. In a second medium bowl, combine **mixed salad leaves**, pickled onion, a drizzle of olive oil and a pinch of salt.
- Spread some **garlic aioli** on the base of each burger bun. Top with cheesy beef patty, pickled onion salad and chimichurri sauce.
- Serve with fries and any remaining aioli and salad. Drizzle the remaining chimichurri sauce over salad. Enjoy!

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

Rate your recipe

Did we make your tastebuds happy?

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