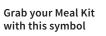


# Argentinian-Style Chimichurri Beef Burger with Fries, Pickled Onion & Garlic Aioli

NEW

KID FRIENDLY















(Optional)



**Beef Mince** 







Shredded Cheddar

Cheese

Fine Breadcrumbs



**Burger Buns** 



Mixed Salad Leaves



Garlic Aioli





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!

**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  $\cdot$  Large frying pan with a lid

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	1/2	1
white wine vinegar*	1/4 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)

<sup>\*</sup>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		

#### Per 100g 784kJ (187Cal) Energy (kJ) 4838kJ (1156Cal) 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 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 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**.



#### 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.



#### 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.



# 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!



# 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.



# 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

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