



Beef & Caramelised Onion Cheeseburger

with French Fries, Cucumber Salad & Fancy Truffle Mayo

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Potato



Onion



Beef Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



Shredded Cheddar Cheese



Burger Buns



Cucumber



Spinach & Rocket Mix



Italian Truffle Mayonnaise



Lamb Mince

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

Do you want a game-changing beef burger? This fancy version will do the trick! There's the classic additions of gooey Cheddar cheese and saucy caramelised onion, but the real ace in the hole is the truffle mayo layered on the buns - it's a sure-fire win.

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

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, 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 with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	½ (large)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
cucumber	1	2
vinegar* (white wine or balsamic)	drizzle	drizzle
spinach & rocket mix	1 medium bag	1 large bag
Italian truffle mayonnaise	1 packet	2 packets
lamb mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3937kJ (941Cal)	689kJ (165Cal)
Protein (g)	49.4g	8.6g
Fat, total (g)	41.8g	7.3g
- saturated (g)	16.1g	2.8g
Carbohydrate (g)	90.6g	15.9g
- sugars (g)	23.5g	4.1g
Sodium (mg)	1054mg	184mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3494kJ (835Cal)	611kJ (146Cal)
Protein (g)	46.3g	8.1g
Fat, total (g)	32.7g	5.7g
- saturated (g)	11.1g	1.9g
Carbohydrate (g)	90.6g	15.9g
- sugars (g)	23.5g	4.1g
Sodium (mg)	1074mg	188mg

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 | CW07

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.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the burger patties

- Wipe out the frying pan, then return to medium-high heat, with a drizzle of **olive oil**. 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: Cook lamb patties the same way as above.

2



Make the caramelised onion

- While the fries are cooking, thinly slice **onion** (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of water and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

5



Toss the salad

- Halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- Thinly slice **cucumber**.
- In a medium bowl, combine a drizzle of **olive oil** and **vinegar**. Add **spinach & rocket mix** and **cucumber**, season to taste and toss to coat.

3



Prep the burger patties

- In a large bowl, combine **beef mince**, **fine breadcrumbs**, **garlic & herb seasoning** and the **egg**, then season with **salt** and **pepper**.
- Shape **beef mixture** into 2cm-thick patties (1 per person). Transfer to a plate.

Custom Recipe: If you've swapped beef mince for lamb mince, prep patties as above.

6



Serve up

- Spread the bun bases with **Italian truffle mayonnaise**.
- Top with a beef patty, some caramelised onion and cucumber salad.
- Serve with French fries and remaining cucumber salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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