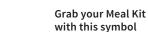


Beef & Caramelised Onion Cheeseburger

with French Fries, Cucumber Salad & Fancy Truffle Mayo

TAKEAWAY FAVES









Potato



Beef Mince

Fine Breadcrumbs





Garlic & Herb Seasoning

Shredded Cheddar Cheese







Burger Buns

Cucumber



Spinach & Rocket



Mayonnaise

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.

Pantry items

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
onion	1/2 (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

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



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.



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.



Cook the burger patties

- Wipe out the frying pan, then return to mediumhigh 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.



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.



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!



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