



Easy BBQ Beef Cheese Burger

with Kumara Fries & Garlic Aioli

FAMILY BUNDLE

KID FRIENDLY

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Kumara



Tomato



Beef Mince



Barbecue Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Garlic Aioli



Baby Leaves



Pork Mince

Prep in: 15-25 mins
Ready in: 35-45 mins

There's a secret X-factor in these burgers: Tex-Mex flavours! The spice blend in the beef patties and the garlic aioli take them to next-level tastiness. Add some baked kumara fries and this might just be your new favourite dinner!

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

Pantry items

Olive Oil, 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
kumara	2	2
tomato	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
barbecue seasoning	1 sachet	2 sachets
fine breadcrumbs	½ medium packet	1 medium packet
egg*	1	2
shredded Cheddar cheese	1 medium packet	1 large packet
burger buns	2	4
garlic aioli	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
pork mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4255kJ (1017Cal)	749kJ (179Cal)
Protein (g)	50.8g	8.9g
Fat, total (g)	50.1g	8.8g
- saturated (g)	17.6g	3.1g
Carbohydrate (g)	88.8g	15.6g
- sugars (g)	15.7g	2.8g
Sodium (mg)	1359mg	239mg
Dietary Fibre (g)	7.3g	1.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3964kJ (947Cal)	698kJ (167Cal)
Protein (g)	46.6g	8.2g
Fat, total (g)	45.6g	8g
- saturated (g)	14.7g	2.6g
Carbohydrate (g)	88.8g	15.6g
- sugars (g)	15.7g	2.8g
Sodium (mg)	1380mg	243mg
Dietary fibre (g)	7.3g	1.3g

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.

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1



Bake the kumara fries

- Preheat oven to **240°C/220°C fan-forced**.
- Peel **kumara** and cut into fries, then place on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

3



Make the 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.
- 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.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

2



Get prepped

- While the fries are baking, thinly slice **tomato**.
- In a large bowl, add **beef mince**, **barbecue seasoning**, **fine breadcrumbs** (see ingredients) and the **egg**. Season and mix well.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 patty per person).

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!

Custom Recipe: If you've swapped to pork mince, prep and cook pork patties in the same way as the beef patties.

4



Serve up

- Spread some **garlic aioli** over the burger bun bases. Top with a cheesy BBQ beef patty, some tomato and **baby leaves**.
- Serve with kumara fries and any remaining garlic aioli. Enjoy!

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

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Pineapple Upside-Down Cake

with Almonds

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Pineapple Slices



Brown Sugar



Basic Sponge Mix



Flaked Almonds

Prep in: 20 mins
Ready in: 1 hr 15 mins

Do you remember this retro classic, we may have taken a few liberties with the original, like adding sweet toasted almonds. This cake will be sure to impress when you flip it upside-down to reveal the sticky caramel pineapple layer!

Pantry items

Softened Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food

If you're cooking for 6, double the below quantities and store the leftovers in an airtight container.

You will need

20cm medium round cake tin · Kitchen scales · Medium saucepan · Electric beaters · Medium frying pan

Ingredients

	4 People
pineapple slices	1 tin
softened butter*	230g
brown sugar	2 medium packets
eggs*	3
basic sponge mix	1 medium packet
milk*	½ cup
flaked almonds	1 packet

*Pantry items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2800kJ (669Cal)	1425kJ (340Cal)
Protein (g)	7.7g	3.9g
Fat, total (g)	35.6g	18.1g
- saturated (g)	21.9g	11.1g
Carbohydrate (g)	82.2g	41.8g
- sugars (g)	61.1g	31.1g
Sodium (mg)	607mg	309mg
Dietary Fibre (g)	1g	0.5g

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

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Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the cake tin with baking paper.
- Drain **pineapple slices**. Measure 200g **butter (for the cake)** and set aside at room temperature to soften. Measure 30g **butter (for the sauce)** and set aside.
- Divide **brown sugar** into two separate bowls: 200g in one bowl and the remaining 40g in a second bowl.

TIP: Weigh out your ingredients before you start to speed up your baking time!

TIP: Using room temperature butter helps the batter get light and fluffy!



Bake the cake

- Bake for **45 minutes to 1 hour** or until cake is golden brown and cooked through. Set aside to cool in tin, **15-20 minutes**.

TIP: To check if the cake is done, stick a toothpick or skewer in the centre. It should come out clean.



Start the cake

- In a medium saucepan, combine **butter (for the sauce)** and 40g **brown sugar**. Cook over medium heat, stirring, until the sugar is dissolved, **2-3 minutes**.
- Pour **sauce** into the lined cake tin. Place **pineapple slices**, in a single layer, on top of the sauce.



Toast the almonds

- Meanwhile, heat a medium frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Set aside.
- When the cake has cooled, place a serving plate on top of the cake. Carefully flip **cake** over and remove tin to reveal **pineapple** top.



Make the batter

- In a large bowl, add 200g **brown sugar** and the **butter (for the cake)**. Beat with electric beaters until light and fluffy, **2-3 minutes**.
- Add the **eggs**, one at a time, and beat until smooth. Fold in **basic sponge mix** and the **milk** with a spoon until just combined.
- Pour **cake batter** into cake tin covering **pineapple**.



Serve up

- Sprinkle pineapple upside-down cake with toasted almonds.
- Slice and serve. Enjoy!

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