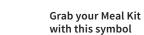


# Gourmet Venison & Beef Cheeseburger

with Bacon Jam, Spiced Potato Fries & Truffle Mayo

PUB BISTRO









Potato









Onion Chutney



Venison & Beef



Garlic & Herb Seasoning





Fine Breadcrumbs





**Burger Buns** 



Italian Truffle Mayonnaise



Cheese

Mixed Salad Leaves

Prep in: 30-40 mins Ready in: 35-45 mins

You can never, ever go wrong with bacon in a burger. We've combined ours with caramelised onion chutney to create an outof-this-world bacon jam! Add gooey Cheddar, a juicy beef-venison patty and peppery salad leaves, and you're in for a super gourmet burger to rival any pub version!

#### **Pantry items**

Olive Oil, Balsamic 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
Aussie spice blend	1 medium sachet	1 large sachet
onion	1/2	1
diced bacon	1 medium packet	2 medium packets OR 1 large packet
water*	2 tbs	1/4 cup
balsamic vinegar*	1 tsp	2 tsp
onion chutney	1 medium packet	1 large packet
pear	1/2	1
venison & beef mince	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
burger buns	2	4
mixed salad leaves	1 medium packet	1 large packet
Italian truffle mayonnaise	1 medium packet	2 medium packets

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5294kJ (1265Cal)	690kJ (165Cal)
Protein (g)	59.9g	7.8g
Fat, total (g)	65.4g	8.5g
- saturated (g)	23g	3g
Carbohydrate (g)	111g	14.5g
- sugars (g)	33.9g	4.4g
Sodium (mg)	2100mg	274mg
Dietary Fibre (g)	13.6g	1.8g

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.

# Fancu a beer?

We recommend pairing this meal with Pale Ale or Lager

#### We're here to help!

Scan here if you have any questions or concerns

2024 | CW19



#### Bake the fries

- Preheat oven to 220°/200°C fan-forced.
- Cut potato into fries, then place on a lined oven tray. Sprinkle with Aussie spice blend, drizzle with olive oil and season with salt.
- Toss to coat, spread out evenly, then bake until tender, 20-25 minutes.



# Make the bacon jam

- While the potato fries are baking, thinly slice onion (see ingredients).
- Heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook onion, diced bacon and a pinch of salt, breaking up bacon with a spoon, until golden and starting to soften, 4-6 minutes.
- Add the water and balsamic vinegar. Stir to combine and cook until reduced, 1 minute.
- Add onion chutney and stir to combine. Transfer to a small bowl.



## Get prepped

- While the bacon is cooking, thinly slice pear (see ingredients) into wedges.
- In a large bowl, combine venison & beef mince, garlic & herb seasoning, the egg and fine breadcrumbs.
- Using damp hands, shape the **mince mixture** into 2cm-thick patties (1 per person).



## Cook the 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 the cheese melts.



## Heat the burger buns

- While the patties are cooking, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.
- In a large bowl, combine mixed salad leaves (reserve a handful for the burgers!), pear and a drizzle of balsamic vinegar and olive oil.
- Season and toss to coat.



## Serve up

- Spread bun bases with some bacon jam.
- Top with a cheesy venison and beef patty and reserved mixed salad leaves.
- Serve with spiced potato fries, pear salad and **Italian truffle mayonnaise**. Enjoy!



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate