



Gourmet Venison & Beef Cheeseburger

with Bacon Jam, Spiced Potato Fries & Truffle Mayo

PUB BISTRO



Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Onion



Diced Bacon



Onion Chutney



Pear



Venison & Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise

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 out-of-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 · 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	½	1
diced bacon	1 medium packet	2 medium packets OR 1 large packet
water*	2 tbs	¼ cup
balsamic vinegar*	1 tsp	2 tsp
onion chutney	1 medium packet	1 large packet
pear	½	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.

Fancy 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



1



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**.

4



Cook the 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 the cheese melts.

2



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.

5



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.

3



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).

6



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!

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