



Mediterranean Venison & Beef Burger

with Truffle Mayonnaise & Feta Chopped Salad

FAST & FANCY

Grab your meal kit
with this number

37



Onion



Cucumber



Cherry Tomatoes



Lemon



Venison & Beef
Mince



Garlic & Herb
Seasoning



Fine Breadcrumbs



Burger Buns



Cow's Milk
Feta



Flaked Almonds



Italian Truffle
Mayonnaise



Mixed Salad
Leaves

Prep in: 20-30 mins
Ready in: 20-30 mins

Let's fancify everyone's favourite craving - burgers! Juicy venison and beef mince patties are piled on to perfectly toasted burger buns with layers of truffle mayo and pickled onion. We'll swap out your standard fries for a fresh chopped salad, and there you have it - the ultimate upgrade!

Pantry items

Olive Oil, Egg, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	½	1
cucumber	1	1
cherry tomatoes	1 medium packet	1 large packet
lemon	½	1
venison & beef mince	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
white wine vinegar*	½ tbs	1 tbs
burger buns	2	4
cow's milk feta	½ packet	1 packet
flaked almonds	1 packet	2 packets
Italian truffle mayonnaise	1 medium packet	2 medium packets
mixed salad leaves	1 small packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4581kJ (1095Cal)	594kJ (142Cal)
Protein (g)	57.3g	7.4g
Fat, total (g)	64g	8.3g
- saturated (g)	26.3g	3.4g
Carbohydrate (g)	73g	9.5g
- sugars (g)	22.7g	2.9g
Sodium (mg)	2040mg	264mg
Dietary Fibre (g)	8.3g	1.1g

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.

We're here to help!

Scan here if you have any questions or concerns



2024 | CW26



Get prepped

- Thinly slice **onion** (see ingredients). Slice **cucumber** into half-moons. Halve **cherry tomatoes**. Slice **lemon** into wedges.
- In a large bowl, combine **venison & beef mince**, **garlic & herb seasoning**, **fine breadcrumbs** and the **egg**.
- Using damp hands, shape **mince mixture** into 2cm-thick patties (1 per person).



Cook the patties & finish the salad

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **venison-beef patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve then toast or grill **burger buns** to your liking.
- Drain **pickled onions**.
- In a large bowl, combine **cucumber**, **cherry tomatoes**, **feta** (see ingredients), **flaked almonds**, a generous squeeze of **lemon juice**, half the **pickled onion** and a drizzle of **olive oil**. Season to taste.



Pickle the onion

- In a small microwave-safe bowl, combine **onion**, the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Microwave **onion**, until softened, for **30 seconds**.



Serve up

- Spread some **Italian truffle mayonnaise** over the burger bun bases.
- Top with a Mediterranean venison-beef patty, the remaining pickled onion and **mixed salad leaves**.
- Serve with feta chopped salad. Enjoy!

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