



# Smokey Beef & Caramelised Onion Cheeseburger

with Potato Wedges & Burger Sauce

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

5



Potato



Onion



Cucumber



Beef Mince



Kiwi Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Shredded Cabbage Mix



Burger Sauce



Pork Mince



Diced Bacon



Prep in: 25-35 mins  
Ready in: 30-40 mins

A juicy burger is the answer to your craving. Take a big bite and enjoy the caramelised onion on top of a tender beef patty, slathered in a layer of burger sauce. Dip the golden wedges into any leftover sauce because what burger would be complete without a side of wedges.

## Pantry items

Olive Oil, Brown Sugar, Balsamic Vinegar, 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

Oven tray lined with baking paper · Large frying pan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
onion	½	1
cucumber	1 (medium)	1 (large)
<b>brown sugar*</b>	1 tsp	2 tsp
<b>balsamic vinegar*</b>	1 tbs	2 tbs
beef mince	1 medium packet	2 medium packets OR 1 large packet
Kiwi spice blend	1 sachet	2 sachets
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
shredded Cheddar cheese	1 medium packet	1 large packet
burger buns	2	4
shredded cabbage mix	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
burger sauce	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4219kJ (1008Cal)	552kJ (131Cal)
Protein (g)	55.6g	7.3g
Fat, total (g)	41.2g	5.4g
- saturated (g)	16.7g	2.2g
Carbohydrate (g)	107.5g	14.1g
- sugars (g)	35.8g	4.7g
Sodium (mg)	1079mg	141mg
Dietary Fibre (g)	9.3g	1.2g

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://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges.
- Place **wedges** 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**.

4



## Cook the patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. 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) until cheese melts.

2



## Caramelize the onion

- While the wedges are baking, thinly slice **onion** (see ingredients). Slice **cucumber** into rounds.
- 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 **brown sugar**, **balsamic vinegar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

5



## Bring it all together

- Halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a medium bowl, combine **shredded cabbage mix** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



## Get prepped

- In a large bowl, combine **beef mince**, **Kiwi spice blend**, **fine breadcrumbs** and the **egg**.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 per person)

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

6



## Serve up

- Spread **burger sauce** over burger bun bases. Top with a cheesy beef patty, some caramelised onion, cucumber and slaw.
- Serve with wedges and any remaining burger sauce. Enjoy!

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

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW27



CUSTOM  
OPTIONS



**SWAP TO PORK MINCE**  
Follow method above.



**ADD DICED BACON**  
Before caramelising onion, cook, breaking up with a spoon, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

