



# American Smashed Cheeseburger

with Bacon Loaded Fries & Onion Rings

Grab your meal kit with this number

12



Potato



Diced Bacon



Grated Parmesan Cheese



Tomato



Onion



Spring Onion



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mixed Salad Leaves



Roasted Tomato Salsa



Garlic Aioli

Prep in: 20 mins  
Ready in: 45 mins

A juicy cheeseburger is exactly what you need to make all your troubles drift away. We've got you covered; it doesn't get more classic and comforting than these American-style smashed cheeseburgers. Loaded fries and a side of onion rings are the cherry on top!

### Pantry items

Olive Oil, Plain Flour, Eggs, 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.

## You will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
potato	4
diced bacon	1 medium packet
grated Parmesan cheese	1 packet
tomato	1
onion	1
spring onion	1
<b>plain flour*</b>	2 tbs
	2 medium packets <b>OR</b> 1 large packet
beef mince	
All-American spice blend	1 large sachet
fine breadcrumbs	1 packet
<b>eggs*</b>	2
shredded Cheddar cheese	1 packet (80g)
burger buns	4
mixed salad leaves	1 medium packet
<b>white wine vinegar*</b>	drizzle
roasted tomato salsa	1 medium packet
garlic aioli	1 medium packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	8108kJ (1937Cal)	733kJ (175Cal)
Protein (g)	109.4g	9.9g
Fat, total (g)	94.3g	8.5g
- saturated (g)	39g	3.5g
Carbohydrate (g)	156.1g	14.1g
- sugars (g)	22.6g	2g
Sodium (mg)	2999mg	271mg
Dietary Fibre (g)	16.3g	1.5g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.nz/foodinfo](https://hellofresh.com.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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## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until just tender, **20-25 minutes**.
- In last **10 minutes** of cook time, remove from oven, crumble over **diced bacon**, sprinkle with **grated Parmesan cheese** and bake until golden and crisp.

**TIP:** If your oven tray is crowded, divide between two trays.

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## Cook the beef patties

- Wipe out and return frying pan to a medium-high heat with a drizzle of **olive oil**. Using a spatula, add **beef patties** and press down to flatten. Cook until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- In the **last minute** of cook time, sprinkle over **shredded Cheddar cheese** and cover with a lid or foil, until melted.

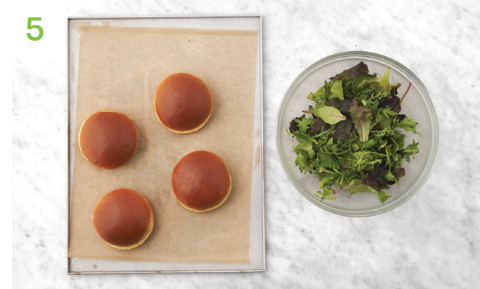
2



## Get prepped

- Meanwhile, slice **tomato** into rounds. Slice **onion** into 1cm-thick rounds, then separate into rings. Thinly slice **spring onion**.
- In a medium bowl, combine the **plain flour** and a generous pinch of **salt** and **pepper**. Add **onion** and toss to coat.
- In a second medium bowl, combine **beef mince**, **All-American spice blend**, **fine breadcrumbs** and the **eggs**.
- Using damp hands, shape **beef mixture** into 1cm-thick patties (2 per person).

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## Bring it all together

- Meanwhile, toast or grill **burger buns** to your liking.
- In a large bowl, combine **mixed salad leaves**, a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



## Cook the onion rings

- Heat a large frying pan over medium-high heat with a generous drizzle of **olive oil**.
- When oil is hot, shake off excess **flour** and cook **onion** (in batches), turning occasionally, until golden, **5-7 minutes**. Transfer to paper towel-lined plate.

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## Serve up

- Bring everything to the table.
- Spread some **roasted tomato salsa** over the burger bun bases. Top with American cheesy smashed beef patty, tomato and mixed salad leaves.
- Serve with bacon loaded fries and onion rings. Garnish fries with spring onion. Serve with **garlic aioli**. Enjoy!

## We're here to help!

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