

American Smashed Beef 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 beef 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

	4 People
olive oil*	refer to method
potato	4
diced bacon	1 medium packet
grated Parmesan cheese	1 packet
tomato	1
onion	1
spring onion	1
plain flour*	2 tbs
	2 medium packets OR 1 large packet
beef mince	
All-American spice blend	1 large sachet
fine breadcrumbs	1 packet
eggs*	2
shredded Cheddar cheese	1 packet (80g)
burger buns	4
mixed salad leaves	1 medium packet
white wine vinegar*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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.

4



Cook the beef patties

- Wipe out and return frying pan to 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.

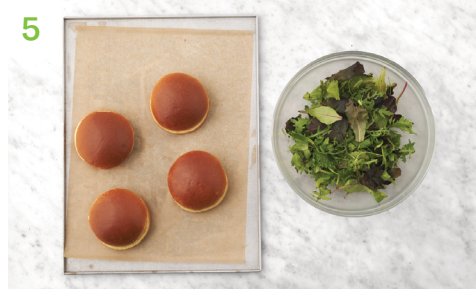
2



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** rings 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).

5



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

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

6



Serve up

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

We're here to help!

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