



Beef & Pork Cheeseburger

with Fries, Truffle Mayo & Caramelised Onion

AIR FRYER FRIENDLY

KID FRIENDLY

Grab your meal kit with this number

41



Potato



Onion



Beef & Pork Mince



Nan's Special Seasoning



Fine Breadcrumbs



Totara Tasty Cheddar Cheese



Burger Buns



Cucumber



Mixed Salad Leaves



Italian Truffle Mayonnaise



Diced Bacon



Beef Mince

Prep in: 30-40 mins
Ready in: 35-45 mins

Everyone loves a cheeseburger, so we're offering up one of our own. The spiced beef and pork patties get cheesy when cooked with melted tasty Totara cheese on the top and served with golden fries with truffle mayo for dipping. It's a much-loved dish for a reason!

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, 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

Air fryer or oven tray lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	½	1
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
fine breadcrumbs	½ medium packet	1 medium packet
egg*	1	2
Totara Tasty Cheddar cheese	½ packet	1 packet
burger buns	2	4
cucumber	1 (medium)	1 (large)
mixed salad leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
Italian truffle mayonnaise	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4605kJ (1101cal)	373kJ (89cal)
Protein (g)	58.3g	4.7g
Fat, total (g)	57.5g	4.7g
- saturated (g)	25g	2g
Carbohydrate (g)	91g	7.4g
- sugars (g)	26.4g	2.1g
Sodium (mg)	1211mg	98mg
Dietary Fibre (g)	10.4g	0.8g

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.

1



Cook the fries

- Cut **potato** into fries.
- Set air fryer to **200°C**. Place **fries** into the air fryer basket, drizzle with **olive oil**, season with **salt** and toss to coat.
- Cook for **10 minutes**.
- Shake the basket, then cook until golden, a further **10-15 minutes**. Divide between serving plates.

TIP: No air fryer? Preheat oven to 240°C/220°C fan-forced. Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. 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**. When oil is hot, cook **patties** until browned and cooked through, **4-5 minutes** each side.
- Meanwhile, grate **Totara Tasty Cheddar cheese**.
- In the last **1-2 minutes** of cook time, sprinkle **Cheddar** over patties and cover with a lid (or foil) until cheese melts.

2



Caramelize the onion

- Meanwhile, thinly slice **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion (see ingredients)**, stirring, until softened, **5-6 minutes**.
- Add the **balsamic vinegar, brown sugar** and a splash of **water** and mix well. Reduce heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.

5



Heat the burger buns

- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- Thinly slice **cucumber**.
- In a medium bowl, combine **mixed salad leaves** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.

3



Make the patties

- While the onion is cooking, combine **beef & pork mince, Nan's special seasoning, fine breadcrumbs (see ingredients)** and the **egg** in a large bowl. Season with **pepper** and mix well.
- Using damp hands, shape **mince mixture** into 2cm-thick patties (1 per person).

TIP: Make a shallow indent in the centre of each patty to help prevent it puffing up as it cooks.
Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!

6



Serve up

- Spread bases of burger buns with some **Italian truffle mayonnaise**.
- Top with a cheesy patty, some caramelised onion, cucumber and dressed salad leaves.
- Serve with fries and any remaining truffle mayo. 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 | CW42



CUSTOM OPTIONS

+ **ADD DICED BACON**
Cook with the burger topping.

↻ **SWAP TO BEEF MINCE**
Follow method above.

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

