



All-American Beef Burger

with Beetroot Relish, Smokey Aioli & Herbed Fries

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Beetroot



Garlic



Beef Mince



Fine Breadcrumbs



All-American Spice Blend



Tomato



Butter Burger Buns



Smokey Aioli



Mixed Salad Leaves

Hands-on: 20-30 mins
Ready in: 30-40 mins

This classic burger becomes next-level-delicious with the addition of smokey aioli slathered over toasty baked buns. With sweet beetroot relish, a moreish beef patty and oven-baked herby fries, we're tipping it'll become your new burger craving!

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
garlic & herb seasoning	1 sachet	1 sachet
beetroot	1	2
balsamic vinegar*	2 tbs	4 tbs
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
garlic	2 cloves	4 cloves
beef mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
egg*	1	2
tomato	1	2
butter burger buns	2	4
smokey aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4055kJ (969Cal)	576kJ (138Cal)
Protein (g)	50.8g	7.2g
Fat, total (g)	34.6g	4.9g
- saturated (g)	11g	1.6g
Carbohydrate (g)	102.8g	14.6g
- sugars (g)	26.6g	3.8g
Sodium (mg)	1704mg	242mg

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.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil** and sprinkle with the **garlic & herb seasoning**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



Cook the patties

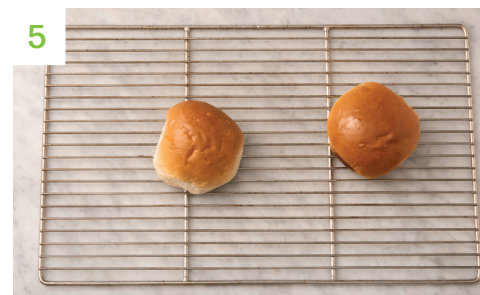
Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **beef patties** until just cooked through, **4-5 minutes** each side.

TIP: Reduce the heat to medium if the patties begin to char.



Make the beetroot relish

While the fries are baking, grate the **beetroot**. In a large frying pan, heat a good drizzle of **olive oil** over a medium-high heat. Cook the **beetroot**, **balsamic vinegar** and **brown sugar** until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season to taste. Transfer to a bowl.



Heat the burger buns

Meanwhile, thinly slice the **tomato** into rounds. Bake the **butter burger buns** directly on a wire oven rack until heated through, **3 minutes**.



Make the patties

While the beetroot relish is cooking, finely chop the **garlic**. In a large bowl, combine the **garlic**, **beef mince**, **fine breadcrumbs**, **All-American spice blend**, **egg** and a pinch of **salt** and **pepper**. Using damp hands, shape the **beef mixture** into evenly sized patties slightly larger than your burger buns. Set aside. You should get 1 patty per person.



Serve up

Slice the burger buns in half. Spread some of the **smokey aioli** over the bases, then top with the beetroot relish, **mixed salad leaves**, a beef patty and sliced tomato. Serve with the herbed fries.

Enjoy!