

# Cheeseburger-Style Beef Loaded Wedges

with Caramelised Onion & Dill-Parsley Mayo

Grab your Meal Kit with this symbol



Potato



Chives



Brown Onion



Carrot



Tomato



Sweetcorn



Beef Mince



Dijon Mustard



Tomato Paste



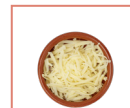
Aussie Spice Blend



Shredded Cheddar Cheese



Dill & Parsley Mayonnaise



Shredded Cheddar Cheese

Hands-on: 25-35 mins  
Ready in: 35-45 mins

Prepare for a table full of happy faces when you bring out this crowd-pleasing dish. With potato wedges, gently spiced beef mince, melted cheese, mustard and herby mayo, it'll taste almost like your favourite cheeseburger, but we have a feeling that it's going all the way to number one!



**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

## 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	2	4
chives	1 bag	1 bag
brown onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water* (for the onion)	½ tbs	1 tbs
brown sugar*	1 tbs	2 tbs
carrot	1	2
tomato	1	2
sweetcorn	½ tin	1 tin
beef mince	1 packet	1 packet
Dijon mustard	1 packet (15g)	2 packets (30g)
tomato paste	1 packet	2 packets
water* (for the beef)	½ cup	¾ cup
Aussie spice blend	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)
shredded Cheddar cheese**	1 packet (50g)	1 packet (100g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3431kJ (820Cal)	501kJ (120Cal)
Protein (g)	44.1g	6.4g
Fat, total (g)	39.2g	5.7g
- saturated (g)	13.5g	2g
Carbohydrate (g)	58.2g	8.5g
- sugars (g)	28.5g	4.2g
Sodium (mg)	1304mg	190mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3879kJ (927Cal)	546kJ (130Cal)
Protein (g)	49.9g	7g
Fat, total (g)	48.5g	6.8g
- saturated (g)	19.1g	2.7g
Carbohydrate (g)	58.2g	8.2g
- sugars (g)	28.5g	4g
Sodium (mg)	1477mg	208mg

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.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges, then place on a lined oven tray. Season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



## Cook the beef & veggies

When the wedges have **10 minutes** cook time remaining, wash and dry the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **beef mince**, **carrot** and **sweetcorn**, breaking the mince up with a spoon, until just browned, **4-5 minutes**.



## Caramelize the onion

While the wedges are baking, finely chop the **chives**. Thinly slice the **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **3-5 minutes**. Reduce the heat to medium, then add the **balsamic vinegar**, **water (for the onion)** and the **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl and set aside.



## Make it saucy

Add the **Dijon mustard**, **tomato paste**, **water (for the beef)** and **Aussie spice blend** to the pan and cook, stirring, until slightly reduced, **2-3 minutes**. Season to taste.



## Get prepped

While the onion is cooking, grate the **carrot**. Finely chop the **tomato**. Drain the **sweetcorn** (see ingredients).



## Serve up

Divide the wedges between plates. Top with the cheeseburger-style beef, caramelised onion, **shredded Cheddar cheese** and tomato. Dollop over the **dill & parsley mayonnaise**. Garnish with the chives to serve.

### CUSTOM RECIPE

If you've added extra shredded Cheddar cheese to your meal, sprinkle it over the wedges to serve.

Enjoy!