

Cheeseburger-Style Beef Loaded Wedges

with Caramelised Onion & Burger Sauce

Grab your Meal Kit with this symbol



Potato



Onion



Carrot



Sweetcorn



Aussie Spice Blend



Tomato Paste



Baby Spinach Leaves



Burger Sauce



Beef Mince



Shredded Cheddar Cheese



Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **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 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!

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
onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tbs	2 tbs
carrot	1	2
sweetcorn	1 tin	1 tin
beef mince	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
baby spinach leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3171kJ (757Cal)	494kJ (118Cal)
Protein (g)	42.1g	6.6g
Fat, total (g)	36.4g	5.7g
- saturated (g)	13.6g	2.1g
Carbohydrate (g)	69.4g	10.8g
- sugars (g)	28.6g	4.5g
Sodium (mg)	1269mg	198mg

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 wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **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**.

Little cooks: Help toss the wedges.



Caramelize the onion

- Meanwhile, thinly slice **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **3-5 minutes**.
- Reduce heat to medium, then add the **balsamic vinegar**, a splash of **water** and the **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl and set aside.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!



Get prepped

- While the onion is cooking, grate **carrot**. Drain the **sweetcorn**.



Cook the beef

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



Make it saucy

- Add **Aussie spice blend** and **tomato paste** to the pan and cook until fragrant, **1 minute**.
- Add the **water** and cook until slightly reduced, **1-2 minutes**.
- Stir through **baby spinach leaves** and season to taste.



Serve up

- Divide wedges between plates. Top with cheeseburger-style beef, caramelised onion and **shredded Cheddar cheese**.
- Dollop over **burger sauce** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling the cheese on top.

We're here to help!

Scan here if you have any questions or concerns

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