

Cheesy Beef Burger

with Rosemary Caramelised Onion & Truffle Mayo

Grab your Meal Kit with this symbol



Potato



Rosemary



Brown Onion



Beef Mince



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Tomato



Italian Truffle Mayonnaise



Mixed Salad Leaves

 Hands-on: **20-30 mins**
Ready in: **40-50 mins**

Get your napkins ready – this is one seriously juicy burger! We've loaded it with flavour, from the rosemary-infused caramelised onion to the truffle mayo and melted Cheddar, so that every bite will take you to your happy place.

Pantry items

Olive Oil, Egg, 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 with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	1 bunch	1 bunch
brown onion	1 (medium)	1 (large)
beef mince	1 small packet	1 medium packet
fine breadcrumbs	½ packet	1 packet
salt*	¼ tsp	½ tsp
egg*	1	2
balsamic vinegar*	4 tsp	2½ tbs
water*	2 tsp	4 tsp
brown sugar*	1 tsp	2 tsp
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
burger buns	2	4
tomato	1	2
Italian truffle mayonnaise	1 packet (40g)	2 packets (80g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3910kJ (935Cal)	602kJ (144Cal)
Protein (g)	50.9g	7.8g
Fat, total (g)	42.2g	6.5g
- saturated (g)	14.4g	2.2g
Carbohydrate (g)	81.5g	12.5g
- sugars (g)	13.3g	2.0g
Sodium (mg)	1090mg	168mg

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** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time!



Make the patties

While the fries are baking, pick and finely chop the **rosemary** leaves. Thinly slice the **brown onion**. In a large bowl, combine the **beef mince**, **fine breadcrumbs** (see ingredients), the **salt**, **egg** and 1/2 the **rosemary**, then season with **pepper**. Shape the **beef mixture** into evenly sized patties (1 per person) slightly larger than your burger buns. Set aside.

TIP: Make a shallow indent in the centre of each patty, this will help prevent it from puffing up as it cooks.



Caramelize the onion

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add the **onion** and the remaining **rosemary** and cook, stirring, until softened, **4-5 minutes**. Add the **balsamic vinegar**, the **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Cook the patties

Wipe out the pan and return to a medium-high heat. Cook the **beef patties** until just cooked through, **4-5 minutes** each side. In the last **2-3 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the patties and cover with a lid to melt.



Heat the burger buns

While the patties are cooking, place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**. Thinly slice the **tomato**.



Serve up

Divide the fries between plates. Slice the burger buns in half and spread with the **Italian truffle mayonnaise**. Top with the **mixed salad leaves**, tomato, a beef patty and some rosemary-caramelized onion.

TIP: If you're not a fan of truffle, dilute the flavour with some mayo!

Enjoy!