



Cheesy Kiwi Beef Burger & Fries

with Beetroot Relish, Dijon Aioli & Fried Egg

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Tomato



Onion



Garlic Aioli



Dijon Mustard



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Smoked Cheddar Cheese



Burger Buns



Beetroot Relish



Mixed Leaves



Diced Bacon

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

See life on the bright side with these sunny-side-up Kiwi burgers. Juicy beef patties are topped with melty smoked Cheddar, fried eggs and a tangy beetroot relish. If that isn't enough to satisfy your cravings, there's baked fries fresh out of the oven with a Dijon aioli for dipping. Now go ahead and carpe that diem.



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

Pantry items

Olive Oil, Eggs

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 · Two large frying pans with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
tomato	1	2
onion	1 (medium)	1 (large)
garlic aioli	1 packet (50g)	1 packet (100g)
Dijon mustard	½ packet (7.5g)	1 packets (15g)
beef mince	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
fine breadcrumbs	½ packet	1 packet
eggs*	3	6
smoked Cheddar cheese	1 medium packet	2 medium packets
burger buns	2	4
beetroot relish	1 medium packet	2 medium packets
mixed leaves	1 small bag	1 medium bag
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4766kJ (1139Cal)	677kJ (161Cal)
Protein (g)	62.5g	8.9g
Fat, total (g)	54.7g	7.8g
- saturated (g)	20.7g	2.9g
Carbohydrate (g)	94.1g	13.4g
- sugars (g)	26.8g	3.8g
Sodium (mg)	1949mg	277mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5351kJ (1278Cal)	710kJ (169Cal)
Protein (g)	70.5g	9.4g
Fat, total (g)	66.9g	8.9g
- saturated (g)	25.1g	3.3g
Carbohydrate (g)	94.2g	12.5g
- sugars (g)	26.9g	3.6g
Sodium (mg)	2348mg	311mg

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://www.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://www.hellofresh.co.nz/contact)

2022 | CW14



Bake the fries

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



Cook the patties

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **beef patties** until just cooked through, **4-5 minutes** each side. In the last **1-2 minutes** of cook time, sprinkle **smoked Cheddar cheese** over **patties** and cover with a lid or foil so cheese melts.



Get prepped

Meanwhile, thinly slice **tomato** into rounds. Thinly slice **onion**. In a small bowl, combine **garlic aioli** and **Dijon mustard** (see ingredients). Set aside. In a medium bowl, combine **beef mince**, **Aussie spice blend**, **fine breadcrumbs** (see ingredients), the **egg** (1 for 2 people / 2 for 4 people) and a pinch of **salt** and **pepper**. Using damp hands, shape **beef mixture** into evenly sized patties (1 per person) slightly larger than your burger buns. Set aside.



Fry the eggs

While the patties are cooking, heat a second large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, crack remaining **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **2-3 minutes**. Season. Meanwhile, bake **burger buns** directly on a wire oven rack until heated through, **3 minutes**.



Cook the onion

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** until softened, **4-5 minutes**. Transfer to a bowl and set aside.

CUSTOM RECIPE

If you've added diced bacon to your meal, cook bacon with onion, breaking it up with a spoon, until golden, 6-7 minutes. Transfer to a bowl.



Serve up

Slice burger buns in half, then spread tops with Dijon aioli and bases with some **beetroot relish**. Top each bun with **mixed leaves**, tomato, a beef patty, some onion and a fried egg. Serve with fries and any remaining Dijon aioli.

Enjoy!