



CHEESY TRUFFLE MUSHROOM BURGER

with Beetroot Relish & Oven-Baked Fries



Add a field mushroom to a burger



Potato



Garlic



Cheddar Cheese



Field Mushrooms



Red Onion



Beetroot



Tomato



Burger Bun



Italian Truffle Mayonnaise



Cos Lettuce

Hands-on: 30 mins
Ready in: 40 mins

Get ready for the newest burger on the block! Instead of a veggie patty, you'll bake up a garlicky mushroom covered in cheese for a filling and delicious version of the classic. With creamy, fragrant truffle mayonnaise plus a side of golden fries, this turns the veggie burger you know into one you'll love!

Pantry Staples: Olive Oil, Balsamic Vinegar, Brown Sugar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **two oven trays** lined with **baking paper**
- **medium frying pan**



1 BAKE THE POTATOES

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**. **TIP:** Cut the potatoes to the correct size so they cook in the allocated time.



2 BAKE THE FIELD MUSHROOMS

While the potatoes are roasting, finely chop the **garlic** (or use a garlic press). Grate the **Cheddar cheese**. Place the **garlic** in a medium bowl with the **field mushrooms** and a **good drizzle** of **olive oil**. Season with **salt** and **pepper** and toss to coat. Place the mushrooms, stem-side up, on a second oven tray lined with baking paper. Bake until tender, **20-25 minutes**. In the last **5 minutes** of cook time, sprinkle with the Cheddar cheese and bake until melted.



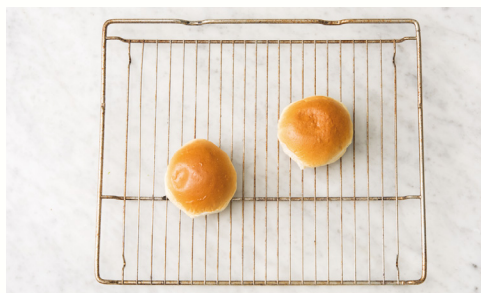
3 MAKE THE BEETROOT RELISH

While the mushrooms are baking, thinly slice the **red onion**. Grate the **beetroot** (unpeeled). In a medium frying pan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the onion and cook until softened, **3-4 minutes**. Add the beetroot, **balsamic vinegar (for the relish)** and **brown sugar** and cook until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season with a **pinch** of **salt** and **pepper**.



4 MAKE THE COS SALAD

While the relish is cooking, thinly slice the **tomato**. Reserve some **cos lettuce leaves** for the burgers, then shred the remaining cos. In a medium bowl combine the **balsamic vinegar (for the dressing)** with **olive oil (1 1/2 tbs for 2 people / 3 tbs for 4 people)** and a **pinch** of **salt** and **pepper**. Combine well, then just before serving, add the shredded cos and toss to coat.



5 BAKE THE BURGER BUNS

Bake the **burger buns** on a wire rack in the oven until heated through, **3 minutes**.



6 SERVE UP

Build your burgers by spreading a layer of the **Italian truffle mayonnaise** over the base of the bun. Top with the reserved cos lettuce leaves, a field mushroom, beetroot relish and tomato slices. Serve with the fries, dressed cos lettuce and remaining truffle mayonnaise.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
Cheddar cheese	1 block (50 g)	1 block (100 g)
field mushrooms	2	4
red onion	1	2
beetroot	1	2
balsamic vinegar* (for the relish)	2 ½ tbs	½ cup
brown sugar*	4 tsp	2 ½ tbs
water*	½ cup	¾ cup
tomato	1	2
cos lettuce	1	1
balsamic vinegar* (for the dressing)	2 tsp	4 tsp
burger bun	2	4
Italian truffle mayonnaise	2 tubs (80 g)	4 tubs (160 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3140kJ (751Cal)	455kJ (109Cal)
Protein (g)	26.0g	3.8g
Fat, total (g)	33.6g	4.9g
- saturated (g)	10.5g	1.5g
Carbohydrate (g)	76.9g	11.1g
- sugars (g)	22.4g	3.3g
Sodium (g)	748mg	108mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
Hello@HelloFresh.co.nz

2019 | WK19

