



Cheesy Truffle Mushroom Burger & Beetroot Relish

with Oven-Baked Fries

Grab your Meal Kit with this symbol



Potato



Garlic



Portobello Mushrooms



Shredded Cheddar Cheese



Red Onion



Beetroot



Tomato



Cos Lettuce



Butter Burger Buns



Italian Truffle Mayonnaise

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
garlic	2 cloves	4 cloves
portabello mushrooms	2	4
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
red onion	1 (medium)	1 (large)
beetroot	1	2
balsamic vinegar*	2½ tbs	½ cup
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
tomato	1	2
cos lettuce	½ head	1 head
butter burger buns	2	4
Italian truffle mayonnaise	2 packets (80g)	4 packets (160g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3317kJ (792Cal)	449kJ (107Cal)
Protein (g)	23g	3.1g
Fat, total (g)	41.2g	5.6g
- saturated (g)	11g	1.5g
Carbohydrate (g)	80.8g	10.9g
- sugars (g)	18.9g	2.6g
Sodium (mg)	719mg	97mg

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 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.



Roast the mushrooms

While the fries are baking, finely chop the **garlic**. In a medium bowl, combine the **garlic, portabello 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. Roast until tender, **20-25 minutes**. In the last **5 minutes** of cook time, sprinkle with the **shredded Cheddar cheese** and bake until melted.



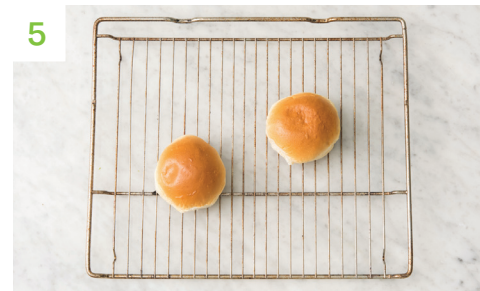
Make the beetroot relish

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



Prep the veggies

While the relish is cooking, thinly slice the **tomato**. Shred the **cos lettuce** (see ingredients).



Heat the burger buns

Place the **butter burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



Serve up

Slice the burger buns in half. Spread a layer of the **Italian truffle mayonnaise** over the base, then top with some cos lettuce, a portabello mushroom, some beetroot relish and tomato. Serve with the fries and any remaining truffle mayo.

Enjoy!