

Cheesy Venison & Beef Burger

with Caramelised Onion Mayo & Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Tomato



Garlic



Venison & Beef Mince



Nan's Special Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mayonnaise



Mixed Salad Leaves



Shredded Cheddar Cheese

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

They say that great seasoning will take your food to places you can only dream of. So, we're boosting the flavour of these cheesy venison and beef patties with our Nan's special seasoning. Sticky caramelised onion mayo and baked potato fries will have this dish competing for the title of 'Best Burger Ever'.



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

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg

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 (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1 (medium)	1 (large)
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
garlic	2 cloves	4 cloves
egg*	1	2
venison & beef mince	1 small packet	1 medium packet
Nan's special seasoning	1 sachet	1 sachet
fine breadcrumbs	1 packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
burger buns	2	4
mayonnaise	1 packet (40g)	1 packet (80g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
shredded Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4271kJ (1021Cal)	673kJ (161Cal)
Protein (g)	52.2g	8.2g
Fat, total (g)	49g	7.7g
- saturated (g)	19.5g	3.1g
Carbohydrate (g)	92.4g	14.6g
- sugars (g)	22.4g	3.5g
Sodium (mg)	1128mg	178mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4719kJ (1128Cal)	716kJ (171Cal)
Protein (g)	58.1g	8.8g
Fat, total (g)	58.4g	8.9g
- saturated (g)	25.1g	3.8g
Carbohydrate (g)	92.4g	14g
- sugars (g)	22.4g	3.4g
Sodium (mg)	1301mg	197mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Bake the fries

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



Cook the patties

When the fries have **10 minutes** cook time remaining, wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **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 top of the **patties** and cover with a lid (or foil) to melt the cheese.

TIP: Reduce the heat of the pan to medium if the patties begin to char.

CUSTOM RECIPE

If you've ordered double the shredded Cheddar cheese, sprinkle the extra cheese on top of the patties as above.



Caramelize the onion

While the fries are baking, thinly slice the **red onion**. Thinly slice the **tomato**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **4-5 minutes**. Reduce heat to medium, then add the **balsamic vinegar**, the **water** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a medium bowl and set aside.



Make the onion mayo

While the patties are cooking, bake the **burger buns** directly on a wire oven rack until heated through, **2-3 minutes**. Meanwhile, add the **mayonnaise** to the bowl with the **caramelised onion** and stir to combine.



Make the patties

While the onion is cooking, finely chop the **garlic**. In a large bowl, combine the **garlic**, the **egg**, **venison & beef mince**, **Nan's special seasoning** and **fine breadcrumbs**. Season with **salt** and **pepper**. Using damp hands, shape the **mixture** into patties slightly larger than your burger buns. You should get 1 patty per person.



Serve up

Slice the burger buns in half and top with the caramelised onion mayo, **mixed salad leaves**, a cheesy venison and beef patty and some tomato. Serve with the fries.

Enjoy!