

Easy Garlic & Herb Lamb Burger

with Wedges, Caramelised Onion & Dill-Parsley Mayo

Grab your Meal Kit with this symbol



Potato



Onion



Fine Breadcrumbs



Garlic & Herb Seasoning



Burger Buns



Dill & Parsley Mayonnaise



Mixed Leaves



Lamb Mince

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!

Prep in: **15-25 mins**
Ready in: **30-40 mins**

Did someone say they ordered a burger and fries? Because we have something a little better than that. How about a lamb burger infused with garlic and herbs, balanced with sweet caramelised onion. Can't get enough of that herby taste, well this burger has a layer of our dill-parsley mayo ready to go. Of course we can't forget the fries, but let's upgrade it to crispy potato wedges because who doesn't love wedges? Order up!

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
egg*	1	2
lamb mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
burger buns	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
mixed leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3722kJ (890Cal)	658kJ (157Cal)
Protein (g)	45.2g	8g
Fat, total (g)	38.8g	6.9g
- saturated (g)	8.5g	1.5g
Carbohydrate (g)	91.6g	16.2g
- sugars (g)	21.7g	3.8g
Sodium (mg)	979mg	173mg

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.

1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges and place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- Meanwhile, thinly slice **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**. Reduce heat to medium. Add the **balsamic vinegar**, **water** and the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

3



Cook the lamb patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **lamb patties** until just cooked through, **4-5 minutes** on each side.
- While patties are cooking, bake **burger buns** directly on a wire oven rack until heated through, **3 minutes**.

2



Make the lamb patties

- While the onion is cooking, add the **egg**, **lamb mince**, **fine breadcrumbs** and **garlic & herb seasoning** to a large bowl. Season with **pepper** and mix to combine. Shape **lamb mixture** into patties (1 per person), slightly larger than your burger buns.

TIP: Make a shallow indent in centre of each patty to help prevent it puffing up as it cooks.

4



Serve up

- Slice burger buns in half, then spread bases with some **dill & parsley mayonnaise**.
- Top with a lamb patty, caramelised onion and some **mixed leaves**.
- Serve with wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2022 | CW23

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