



Cheesy Beef Burger & Peppercorn Aioli

with Caramelised Onion & Oven-Baked Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Tomato



Black Peppercorns



Garlic Aioli



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Rocket Leaves

Hands-on: 20-30 mins
Ready in: 30-40 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 beef patties with our special Aussie spice blend. Sticky caramelised onion and baked potato fries will have this dish competing for the title of 'Best Burger Ever'.

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 with baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
tomato	1	2
black peppercorns	½ packet	1 packet
garlic aioli	1 packet (50g)	1 packet (100g)
beef mince	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
egg*	1	2
fine breadcrumbs	1 packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
burger buns	2	4
rocket leaves	1 bag (30g)	1 packet (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4688kJ (1120Cal)	725kJ (173Cal)
Protein (g)	56g	8.7g
Fat, total (g)	54.6g	8.4g
- saturated (g)	21.3g	3.3g
Carbohydrate (g)	87.4g	13.5g
- sugars (g)	15.2g	2.3g
Sodium (mg)	1246mg	193mg

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.



Caramelize the onion

While the fries are baking, thinly slice the **red onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the **onion**, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar**, the **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a medium bowl.



Prep the toppings

Thinly slice the **tomato** into rounds. Lightly crush the **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin. In a small bowl, combine the crushed **peppercorns** and **garlic aioli**. Set aside.



Make the patties

In a large bowl, combine the **beef mince**, **Aussie spice blend**, **egg** and **fine breadcrumbs**. Season with **salt** and **pepper**. Shape the **beef mixture** into evenly sized patties slightly larger than your burger buns. You should get 1 patty per person.

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



Cook the patties

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **beef patties** until just cooked through, **4-5 minutes** each side. In the last **2 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the patties and cover with a lid so the cheese melts. While the cheese is melting, place the **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 the bases with peppercorn aioli. Top with a beef patty, some caramelised onion, tomato and the **rocket leaves**. Serve with the oven-baked fries and any remaining peppercorn aioli.

Enjoy!