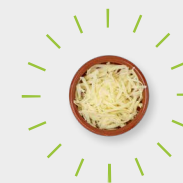




# ITALIAN BEEF BURGER

with Crispy Cheddar, Caramelised Onion & Wedges



Bring a crunchy texture to your burger with a cheddar crisp



Potato



Red Onion



Beef Mince



Rustic Herb Spice Blend



Fine Breadcrumbs



Cos Lettuce



Tomato



Cucumber



Shredded Cheddar Cheese



Burger Bun



Garlic Aioli

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

Sure, everyone rushes to the table when burgers are on the menu, but these ones will get them moving double-quick. That's because we've topped each tender beef patty with a Cheddar crisp – it adds a special cheesy touch and is super simple to make!

**Pantry Staples:** Olive Oil, Balsamic Vinegar, Brown Sugar, Eggs, Honey



# 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**
- **large frying pan**



## 1 BAKE THE WEDGES

Preheat the oven to **200°C/180°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place the wedges on an oven tray lined with baking paper. **Drizzle** with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat. Place the tray on the top rack and bake until tender, **25-30 minutes**.



## 2 CAMELISE THE ONION

While the wedges are baking, thinly slice the **red onion**. Heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar (for the onion)**, the **water** and **brown sugar** and stir. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl and cover to keep warm.



## 3 PREP THE PATTIES & SALAD

While the onion is cooking, combine the **beef mince**, **rustic herb spice blend**, **fine breadcrumbs**, **eggs** and the **salt** in a large bowl with a **good pinch** of **pepper**. Shape the **beef mixture** into patties (1 per person) a little larger than your burger buns and set aside on a plate. Reserve some whole **cos lettuce** leaves, then shred the remaining **cos**. Slice the **tomato** into rounds. Slice the **cucumber** into half-moons. In a medium bowl, combine the **balsamic vinegar (for the salad)**, **honey** and **1 tbs olive oil**. Season with **salt** and **pepper** and set aside.



## 4 MAKE THE CHEDDAR CRISPS

**Drizzle** a little **olive oil** over a second oven tray lined with baking paper. **TIP:** *This prevents the cheese from sticking!* Arrange the **shredded Cheddar cheese** in 4-5 even piles about the same size as your burger buns. Bake until the cheese is melted in the middle and crisp around the edges, **8-10 minutes**.

**TIP:** *They can burn fast, so keep an eye on them!*



## 5 COOK THE BEEF PATTIES

While the Cheddar crisps are baking, wipe out the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. Cook the **beef patties** until cooked through, **4-5 minutes** each side. Place the **burger buns** directly onto the wire racks in the oven and bake until heated through, **3 minutes**. Just before serving, add the **cucumber** and the shredded **cos lettuce** to the bowl with the dressing and toss to coat.



## 6 SERVE UP

Slice the burger buns in half. Spread some **garlic aioli** over the base of each bun and top with a beef patty, Cheddar crisp, some caramelised onion, a slice of tomato and some cos lettuce leaves. Serve the cucumber salad on the side.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	6
red onion	2
balsamic vinegar* (for the onion)	2½ tbs
water*	4 tsp
brown sugar*	1 tbs
beef mince	1 packet
rustic herb spice blend	2 sachets
fine breadcrumbs	1 packet
eggs*	2
salt*	1 tsp
cos lettuce	1 head
tomato	2
cucumber	1
balsamic vinegar* (for the salad)	2 tsp
honey*	1 tsp
shredded Cheddar cheese	1 packet (100g)
burger bun	5
garlic aioli	1 packet (100g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4380kJ (1050Cal)	552kJ (132Cal)
Protein (g)	58.1g	7.3g
Fat, total (g)	44.0g	5.5g
- saturated (g)	16.0g	2.0g
Carbohydrate (g)	96.1g	12.1g
- sugars (g)	19.5g	2.5g
Sodium (g)	1430mg	181mg

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

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