



Beef Burger & Creamy Pesto Dressing

Parmesan Fries & Mixed Salad

Grab your Meal Kit with this symbol



Potato



Grated Parmesan Cheese



Garlic



Tomato



Beef Mince



Fine Breadcrumbs



Nan's Special Seasoning



Butter Burger Buns



Mixed Salad Leaves



Creamy Pesto Dressing

Hands-on: 10-20 mins
Ready in: 30-40 mins

Tomato sauce is always classic on a burger, but this time we've swapped it out for one of our other favourite classics; creamy pesto dressing. Served with Parmesan-coated fries, you'll be thanking us all night for this easy and mouth-watering meal.

Pantry items

Olive Oil, Egg, Balsamic Vinegar

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
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
garlic	2 cloves	4 cloves
tomato	1	2
beef mince	1 small packet	1 medium packet
fine breadcrumbs	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
egg*	1	2
butter burger buns	2	4
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)
creamy pesto dressing	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3444kJ (823Cal)	596kJ (142Cal)
Protein (g)	51.2g	8.9g
Fat, total (g)	31.8g	5.5g
- saturated (g)	9.7g	1.7g
Carbohydrate (g)	80.7g	14g
- sugars (g)	8.5g	1.5g
Sodium (mg)	1088mg	188mg

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.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries and place on a lined oven tray. Season with **salt**. Toss to coat, then bake until tender, **20-25 minutes**. In the last **5 minutes** of cook time, sprinkle the **grated Parmesan cheese** over the fries and bake until melted.



Get prepped

While the fries are baking, finely chop the **garlic**. Thinly slice the **tomato**.



Make the patties

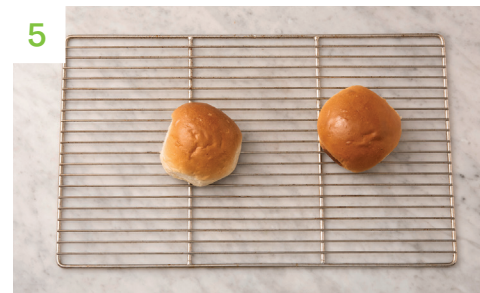
In a large bowl, combine the **garlic, beef mince, fine breadcrumbs, Nan's special seasoning** and **egg**, then season with **salt** and **pepper**. Shape the **beef mixture** into evenly sized patties, slightly larger than your burger buns. You should get 1 patty per person. Transfer to a plate.



Cook the patties

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **beef patties** until just cooked through, **4-5 minutes** each side.

TIP: If your patties begin to char, reduce the heat to medium.



Heat the buns

While the patties are cooking, place the **butter burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**. In a medium bowl, combine a drizzle of **olive oil** and **balsamic vinegar**. Add the **mixed salad leaves**, season to taste and toss to coat.



Serve up

Slice the burger buns in half and spread the bases with some **creamy pesto dressing**. Top with a beef patty, some **tomato** and mixed salad. Serve with the Parmesan fries.

Enjoy!