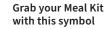
# Cheesy Venison & Beef Burger with Caramelised Onion Mayo & Fries























Mince



Fine Breadcrumbs



Nan's Special

Seasoning

Shredded Cheddar Cheese



Butter Burger



Mayonnaise



Mixed Salad Leaves

#### **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  $\cdot$  Large frying pan with a lid (or foil)

# Ingredients

9		
	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 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
fine breadcrumbs	1 packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
butter burger buns	2	4
mayonnaise	1 packet (40g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4213kJ (1006Cal)	667kJ (159Cal)
Protein (g)	52.3g	8.3g
Fat, total (g)	49.4g	7.8g
- saturated (g)	18.8g	3g
Carbohydrate (g)	87.8g	13.9g
- sugars (g)	13.8g	2.2g
Sodium (mg)	1097mg	174mg

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. Drizzle with **olive oil** and season with **salt**. Toss to coat, then bake until tender, 20-25 minutes.



#### Caramelise the onion

While the fries are baking, thinly slice the **red onion**. Thickly slice the **tomato**. In a large frying
pan, heat a drizzle of **olive oil** over a medium
heat. Add the **onion** and cook, stirring regularly,
until softened, **4-5 minutes**. Reduce heat to
medium, then add the **balsamic vinegar**, **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 patties

While the onion is cooking, finely chop the garlic. In a large bowl, combine the garlic, egg, venison & beef mince, Nan's special seasoning and fine breadcrumbs. Season with salt and pepper. Shape the mixture into 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

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

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



# Make the onion mayo

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



# 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!