



Cheesy Venison & Beef Burger

with Caramelised Onion Mayo & Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Tomato



Garlic



Venison & Beef Mince



Nan's Special Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Butter Burger Buns



Mayonnaise



Mixed Salad Leaves

Hands-on: 25-35 mins
Ready in: 35-45 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 venison and beef patties with our Nan's special seasoning. 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 lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	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)

*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**.



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.



Caramelize 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 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.



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.



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!