



Smokey Beef Cheeseburger

with BBQ Aioli & Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Tomato



Garlic Aioli



BBQ Sauce



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mixed Salad Leaves

Hands-on: **35-45 mins**
Ready in: **35-45 mins**

This classic burger becomes next-level-delicious with the addition of a creamy BBQ aioli slathered over toasty baked buns. With caramelised onion, a cheesy patty and oven-baked fries, we're tipping it'll become your new burger craving!

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
red onion	1 (medium)	1 (large)
balsamic vinegar*	4 tsp	2½ tbs
water*	2 tsp	4 tsp
brown sugar*	1½ tsp	1 tbs
tomato	1	2
garlic aioli	1 packet (50g)	1 packet (100g)
BBQ sauce	1 packet (40g)	1 packet (100g)
beef mince	1 small packet	1 medium packet
All-American spice blend	1 sachet	1 sachet
fine breadcrumbs	½ packet	1 packet
salt*	¼ tsp	½ tsp
egg*	1	2
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
burger buns	2	4
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4080kJ (974Cal)	600kJ (143Cal)
Protein (g)	51.4g	7.6g
Fat, total (g)	40.8g	6.0g
- saturated (g)	14.5g	2.1g
Carbohydrate (g)	93.7g	13.8g
- sugars (g)	24.7g	3.6g
Sodium (mg)	1790mg	263mg

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.



1. Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time!



4. Cook the patties

Wash the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **beef patties** and cook until cooked through, **4-5 minutes** each side. In the last **1-2 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the patties and cover with a lid so the cheese melts.



2. 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-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Reduce the heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



3. Make the patties

While the onion is cooking, thinly slice the **tomato**. In a small bowl, combine the **garlic aioli** and **BBQ sauce**. Set aside. In a large bowl, combine the **beef mince**, **All-American spice blend**, **fine breadcrumbs** (see ingredients list), the **salt**, **egg** and a **good pinch** of **pepper**. Mix well. Shape the **beef mixture** into evenly sized patties slightly larger than your burger buns and set aside on a plate. You should get 1 patty per person.

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



5. Heat the burger buns

While the patties are cooking, place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



6. Serve up

Slice the burger buns in half. Spread the base of each bun with a layer of BBQ aioli and top with a cheesy beef patty, some caramelised onion, tomato and **mixed salad leaves**. Serve with the fries and any remaining BBQ aioli.

Enjoy!