

Smokey Beef Cheeseburger & Fries

with Aioli & Caramelised Onion

Grab your Meal Kit with this symbol



Potato



Onion



All-American Spice Blend



Fine Breadcrumbs



Tomato



Burger Buns



Smokey Aioli



Mixed Salad Leaves



Beef Mince



Shredded Cheddar Cheese

 **Recipe Update**

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **30-40** mins
Ready in: **35-45** mins

This classic burger becomes next-level-delicious with the addition of smokey flavours on the baked potato fries and in the creamy aioli. With caramelised onion and tasty Cheddar, 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 (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
beef mince	1 packet	1 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 (40g)	1 packet (80g)
tomato	1	2
burger buns	2	4
smokey aioli	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4368kJ (1043Cal)	692kJ (165Cal)
Protein (g)	52.7g	8.4g
Fat, total (g)	52.2g	8.3g
- saturated (g)	17.8g	2.8g
Carbohydrate (g)	88.9g	14.1g
- sugars (g)	23.7g	3.8g
Sodium (mg)	1565mg	248mg

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 oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Season with **salt** and drizzle with **olive oil**.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

Little cooks: Kids can help toss the fries.



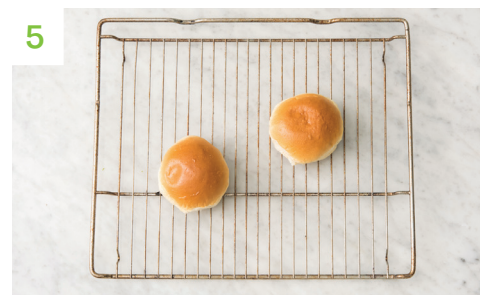
Cook the patties

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



Caramelize the onion

- Meanwhile, thinly slice **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Add the **balsamic vinegar**, **brown sugar** and a splash of **water** and mix well. Reduce heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.



Heat the burger buns

- Meanwhile, slice **tomato**.
- Halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.



Make the patties

- While the onion is cooking, combine **beef mince**, **All-American spice blend**, **fine breadcrumbs** (see ingredients), the **salt** and **egg** in a large bowl. Season with **pepper** and mix well.
- Using damp hands, shape **beef mixture** into evenly sized patties (1 per person), slightly larger than the burger buns.

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

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!



Serve up

- Spread burger bases with some **smokey aioli**.
- Top with a beef patty, some caramelised onion, tomato and **mixed salad leaves**.
- Serve with fries and any remaining smokey aioli. Enjoy!

Little cooks: Take the lead and help build the burgers!

We're here to help!

Scan here if you have any questions or concerns



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