



Smokey Beef Cheeseburger & Fries

with Truffle Mayo & Caramelised Onion

KID FRIENDLY



Grab your Meal Kit with this symbol



Potato



Onion



Smoked Paprika



Fine Breadcrumbs



Tomato



Mixed Salad Leaves



Burger Buns



Italian Truffle Mayonnaise



Beef Mince



Shredded Cheddar Cheese

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

This classic burger becomes next-level-delicious with the addition of smoky flavours on the baked potato fries and in the creamy truffle mayo. 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, White Wine 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 with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
beef mince	1 packet	1 packet (or 2 packets)
smoked paprika	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
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
burger buns	2	4
Italian truffle mayonnaise	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4193kJ (1002Cal)	669kJ (160Cal)
Protein (g)	52.5g	8.4g
Fat, total (g)	49.5g	7.9g
- saturated (g)	17.5g	2.8g
Carbohydrate (g)	84.4g	13.5g
- sugars (g)	20g	3.2g
Sodium (mg)	1082mg	173mg

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

- Wipe out 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, thinly slice **tomato**.
- In a medium bowl, combine **mixed salad leaves**, a drizzle of **white wine vinegar** and **olive oil**. Season.
- Halve **burger buns**, then bake directly on a wire oven rack until heated through, **2-3 minutes**.



Make the patties

- While the onion is cooking, combine **beef mince**, **smoked paprika**, **fine breadcrumbs** (see ingredients), the **salt** and the **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! Make sure to wash your hands after.



Serve up

- Spread bases of the burger buns with some **Italian truffle mayonnaise** (see ingredients).
- Top with a beef patty, some caramelised onion, tomato and dressed salad leaves.
- Serve with fries and any remaining truffle mayo. 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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