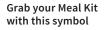


KID FRIENDLY













Beef & Pork

Smoked Paprika



Fine Breadcrumbs

Cheese







Cucumber

Mayonnaise



Mixed Salad



Leaves



**Pantry items** 

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

This classic burger becomes next-level-delicious with the addition of baked potato fries and creamy truffle mayo. With caramelised onion and tasty Cheddar, we're tipping it'll become your new burger craving!

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

### You will need

Oven tray lined with baking paper · Large frying pan

## **Inaredients**

	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 & pork mince	1 packet	1 packet
smoked paprika	1 sachet	1 sachet
fine breadcrumbs	½ medium packet	1 medium packet
salt*	1/4 tsp	½ tsp
egg*	1	2
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
burger buns	2	4
cucumber	1 (medium)	1 (large)
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
Italian truffle mayonnaise	1 packet	2 packets
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3976kJ (950Cal)	615kJ (147Cal)
Protein (g)	50.9g	7.9g
Fat, total (g)	46g	7.1g
- saturated (g)	16.5g	2.6g
Carbohydrate (g)	83.8g	13g
- sugars (g)	19.7g	3g
Sodium (mg)	1104mg	171mg
Custom Recipe		

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Avg Qty	Per Serving	Per 100g
Energy (kJ)	4561kJ (1090Cal)	655kJ (157Cal)
Protein (g)	58.9g	8.5g
Fat, total (g)	58.1g	8.3g
- saturated (g)	20.9g	3g
Carbohydrate (g)	83.9g	12g
- sugars (g)	19.7g	2.8g
Sodium (mg)	1503mg	216mg

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.

#### We're here to help!

Scan here if you have any questions or concerns

2023 | CW14



### 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.



## Caramelise 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.

Custom Recipe: If you've added diced bacon to your meal, cook bacon with the onion, breaking up with a spoon.



## Make the patties

- While the **onion** is cooking, combine **beef mince**, smoked paprika, 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 2cm-thick patties (1 per person).

**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!



# 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.



## Heat the burger buns

- Meanwhile, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.
- Thinly slice cucumber.
- In a medium bowl, combine mixed salad leaves and a drizzle of white wine vinegar and olive oil. Season.



## Serve up

- · Spread bases of burger buns with some Italian truffle mavonnaise.
- Top with a beef patty, some caramelised onion, cucumber and dressed salad leaves.
- · Serve with fries and any remaining truffle mayo. Enjoy!

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



Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

