



# Smokey Beef Cheeseburger & Fries

with Truffle Mayo & Caramelised Onion

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Beef & Pork Mince



Smoked Paprika



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Cucumber



Mixed Salad Leaves



Italian Truffle Mayonnaise



Diced Bacon

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!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg, White Wine Vinegar

## 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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>brown sugar*</b>	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
<b>salt*</b>	¼ tsp	½ tsp
<b>egg*</b>	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
<b>white wine vinegar*</b>	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

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](https://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



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## 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.

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



## 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.



## 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!



## Serve up

- Spread bases of burger buns with some **Italian truffle mayonnaise**.
- Top with a beef patty, some caramelized 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!

## Rate your recipe

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