



TEX-MEX CHEESY BEEF BURGER

with Charred Corn Aioli & Kumara Fries



Make a charred corn aioli



Kumara



Garlic



Sweetcorn



Tomato



Cos Lettuce



Garlic Aioli



Beef Mince



Tex-Mex
Spice Blend



Fine Breadcrumbs



Shredded Cheddar
Cheese



Burger Bun



Hands-on: **35 mins**

Ready in: **35 mins**

There's a secret X-factor in these burgers: Tex-Mex flavours! The spice blend in the beef patties and the charred corn aioli take them to next-level tastiness. Add some kumara fries and this might just be your new favourite dinner!

Pantry Staples: Olive Oil, Eggs

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **two oven trays** lined with **baking paper**
- **large frying pan** with a **lid** (or **foil**)



1 BAKE THE KUMARA FRIES

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



2 GET PREPPED

While the fries are baking, finely chop the **garlic** (or use a garlic press). Drain the **sweetcorn**. Thinly slice the **tomato**. Tear the **cos lettuce** leaves.



3 MAKE THE CHARRED CORN AIOLI

Heat a large frying pan over a high heat. Add the **corn** kernels and cook until lightly browned, **4-5 minutes**. **TIP:** *Cover the pan with a lid if the kernels are jumping out.* Set aside in a bowl to cool. Just before serving, add the **garlic aioli**, season with **salt** and **pepper** and stir to combine.



4 MAKE THE BEEF PATTIES

In a large bowl, add the **garlic**, **beef mince**, **Tex-Mex spice blend**, **fine breadcrumbs**, **salt** and **eggs**. Season with **pepper** and mix well. Shape the **beef mixture** into patties slightly larger than your burger buns (you should get 1 patty per person).



5 COOK THE PATTIES

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Working in batches, add the **beef patties** and cook until just cooked through, **4-5 minutes** each side. Sprinkle the **shredded Cheddar cheese** over the **patties** for the last **1-2 minutes** of cook time and cover with a lid (or foil) so the cheese melts. While the patties are cooking, place the **burger buns** on a wire rack in the oven and bake until heated through, **3 minutes**.



6 SERVE UP

Slice the burger buns in half. Spread a layer of the charred corn aioli over the base of each burger bun. Top with a Mexican beef patty, tomato slices and cos lettuce leaves. Serve with the kumara fries on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
kumara	3
garlic	2 cloves
sweetcorn	1 tin
tomato	1
cos lettuce	1 head
garlic aioli	1 packet (100g)
beef mince	1 packet
Tex-Mex spice blend	2 sachets
fine breadcrumbs	1 packet
salt*	¼ tsp
eggs*	2
shredded Cheddar cheese	2 packets (100g)
burger bun	5

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4690kJ (1120Cal)	656kJ (157Cal)
Protein (g)	57.3g	8.0g
Fat, total (g)	45.8g	6.4g
- saturated (g)	16.1g	2.3g
Carbohydrate (g)	109g	15.2g
- sugars (g)	19.2g	2.7g
Sodium (g)	3400mg	476mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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