

Prep in: 25-35 mins

Ready in: 30-40 mins

The Works Beef Burger

with Beetroot Relish & Fries

GAME NIGHT **KID FRIENDLY** NEW

Grab your Meal Kit with this symbol







Potato

Tomato



Beef Mince

Beetroot





Aussie Spice Blend

Fine Breadcrumbs



Cheddar Cheese

Bake-At-Home **Burger Buns**



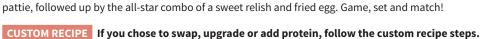
Garlic Aioli

Mixed Salad Leaves



Pantry items

Olive Oil, Eggs, Balsamic Vinegar, Brown Sugar



Getting ready for the big game has never been easier, since we've gone ahead and prepared a stacked lineup of crowd-pleasing burgers

inspired by your favourite country's cuisines. And team burger is off to a smashing start, straight out of the gate with a cheesy beef

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 with a lid (or foil)

Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
tomato	1	2	
beetroot	1	2	
beef mince	1 small packet	2 small packets OR 1 large packet	
Aussie spice blend	1 medium sachet	1 large sachet	
fine breadcrumbs	1 medium packet	1 large packet	
eggs*	3	6	
balsamic vinegar*	2 tbs	¼ cup	
brown sugar*	1 tbs	2 tbs	
water*	⅓ cup	⅔ cup	
Cheddar cheese	1 medium packet	1 large packet	
bake-at-home burger buns	2	4	
garlic aioli	1 medium packet	1 large packet	
mixed salad leaves	1 small bag	1 medium bag	
bacon**	1 packet (100g)	2 packets (200g)	
*Pantry Items **Custom Recipe Ingredient			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4635kJ (1108Cal)	620kJ (148Cal)
Protein (g)	61.7g	8.3g
Fat, total (g)	51.6g	6.9g
- saturated (g)	16.2g	2.2g
Carbohydrate (g)	94.4g	12.6g
- sugars (g)	24.3g	3.3g
Sodium (mg)	1289mg	172mg

Custom Recipe

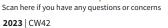
Avg Qty	Per Serving	Per 100g
Energy (kJ)	5144kJ (1229Cal)	645kJ (154Cal)
Protein (g)	70.1g	8.8g
Fat, total (g)	61.5g	7.7g
- saturated (g)	20.1g	2.5g
Carbohydrate (g)	94.8g	11.9g
- sugars (g)	24.3g	3g
Sodium (mg)	1739mg	218mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/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!





Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.



Get prepped

- Meanwhile, slice tomato into thin rounds.
- Grate beetroot.
- In a medium bowl, combine beef mince, Aussie spice blend, fine breadcrumbs, the egg (1 for 2 people / 2 for 4 people), and a pinch of **salt** and **pepper**.
- Shape **beef mixture** into evenly sized patties (1 per person) slightly larger than your burger buns.



Make the beetroot relish

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- · Cook beetroot, the balsamic vinegar and the brown sugar, stirring, until softened, 2-3 minutes.
- Add the water and cook, stirring occasionally, until reduced. 5-6 minutes. Transfer to a bowl and season.



Fry the eggs

- Wash out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, crack the remaining eggs (2 for 2 people / 4 for 4 people) into the pan. Cook until egg whites are firm and yolks are cooked to liking, 4-5 minutes. Transfer to a plate.

Custom Recipe: If you've added bacon, after cooking the eggs, return pan to medium-high heat with a drizzle of olive oil. Cook bacon, turning, until golden, 4-5 minutes. Transfer to a plate.



Cook the beef patties

- · Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook beef patties until just cooked through, 4-5 minutes each side (cook in batches if your pan is getting crowded).
- In the last 1-2 minutes of cook time, sprinkle Cheddar cheese over patties and cover with a lid or foil until the cheese melts.
- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, 2-3 minutes.



Serve up

- Spread each burger bun with garlic aioli.
- · Top with a beef patty, tomato, mixed salad leaves, beetroot relish and fried egg.
- Serve with fries. Enjoy!

Custom Recipe: Top beef patty with cooked bacon.

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