

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** 



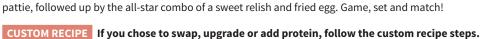
Garlic Aioli

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**

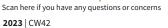
Avg Qty	Per Serving	Per 100g
Energy (kJ)	5144kJ (1229Cal)	645kJ (154Cal)
Protein (g)	70.1g	8.8g
Fat, total (g)	61.5g	7.7g
- saturated (g)	20.1g	2.5g
Carbohydrate (g)	94.8g	11.9g
- sugars (g)	24.3g	3g
Sodium (mg)	1739mg	218mg

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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