



# The Works Beef Burger

with Beetroot Relish & Fries

GAME NIGHT

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Tomato



Beetroot



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Cheddar Cheese



Bake-At-Home Burger Buns



Garlic Aioli



Mixed Salad Leaves



Bacon

Prep in: 25-35 mins  
Ready in: 30-40 mins

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 pattie, followed up by the all-star combo of a sweet relish and fried egg. Game, set and match!

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

### Pantry items

Olive Oil, Eggs, Balsamic Vinegar, Brown Sugar

## 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
<b>olive oil*</b>	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
<b>eggs*</b>	3	6
<b>balsamic vinegar*</b>	2 tbs	¼ cup
<b>brown sugar*</b>	1 tbs	2 tbs
<b>water*</b>	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](https://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!

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.
- 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.

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## 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.

2



## 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.

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## 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**.

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## 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.

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## 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.

## Rate your recipe

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Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)