



Aussie Beef Cheeseburger & Herby Fries

with The Lot

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Tomato



Brown Onion



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Cheddar Cheese



Bake-At-Home Burger Buns



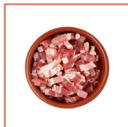
Burger Sauce



Tomato Relish



Mixed Salad Leaves



Diced Bacon

Prep in: 25-35 mins
Ready in: 35-45 mins

Nothing is truly better than a burger packed with the lot. If the additions of onion, tomato and egg aren't enough, you'll also have not one but two oozy sauces that pair perfectly with the Aussie-spiced beef.

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

Pantry items

Olive Oil, Eggs

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 · Two large frying pans

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato	1	2
brown onion	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	½ medium packet	1 medium packet
eggs*	3	6
Cheddar cheese	1 medium packet	1 large packet
bake-at-home burger buns	2	4
burger sauce	1 medium packet	2 medium packets
tomato relish	1 medium packet	2 medium packets
mixed salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3954kJ (945Cal)	595kJ (142Cal)
Protein (g)	50.2g	7.6g
Fat, total (g)	37.6g	5.7g
- saturated (g)	13.6g	2g
Carbohydrate (g)	95.9g	14.4g
- sugars (g)	22.2g	3.3g
Sodium (mg)	1824mg	275mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4342kJ (1038Cal)	612kJ (146Cal)
Protein (g)	57.1g	8.1g
Fat, total (g)	44.4g	6.3g
- saturated (g)	16.1g	2.3g
Carbohydrate (g)	96.7g	13.6g
- sugars (g)	22.7g	3.2g
Sodium (mg)	2255mg	318mg

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!

Scan here if you have any questions or concerns



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil** and sprinkle with **garlic & herb seasoning**.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the 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.
- In the last **1-2 minutes** of cook time, sprinkle **Cheddar cheese** over patties and cover with a lid (or foil) so the cheese melts.

Custom Recipe: If you've added diced bacon, heat pan as above. Cook diced bacon before patties, breaking up with a spoon, until golden, 4-6 minutes. Transfer to a plate. Continue as above.

2



Get prepped

- While fries are baking, thinly slice **tomato** into rounds.
- Thinly slice **brown onion**.
- In a medium bowl, combine **beef mince**, **Aussie spice blend**, **fine breadcrumbs (see ingredients)**, **1 egg** and a pinch of **salt** and **pepper**.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 per person).

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!

5



Fry the eggs

- While the patties are cooking, heat a second large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, crack remaining **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **2-3 minutes**. Season to taste.
- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** until tender, **4-5 minutes**.
- Transfer to a bowl and set aside.

6



Serve up

- Spread buns bases with some **burger sauce**, then top with **tomato relish**.
- Top with **mixed salad leaves**, tomato, a cheesy beef patty, onion and a fried egg.
- Serve with fries and any remaining burger sauce. Enjoy!

Little cooks: Take the lead and help build the burgers!

Custom Recipe: Top cheesy beef patties with diced bacon.

Rate your recipe

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