



The Works Beef Burger

with Beetroot Relish & Fries

TAKEAWAY FAVES

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

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
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)	3479kJ (832Cal)	541kJ (129Cal)
Protein (g)	53.1g	8.3g
Fat, total (g)	46g	7.2g
- saturated (g)	13.5g	2.1g
Carbohydrate (g)	50.2g	7.8g
- sugars (g)	21.7g	3.4g
Sodium (mg)	982mg	153mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3692kJ (882Cal)	533kJ (127Cal)
Protein (g)	61g	8.8g
Fat, total (g)	47.2g	6.8g
- saturated (g)	14g	2g
Carbohydrate (g)	52.2g	7.5g
- sugars (g)	22.2g	3.2g
Sodium (mg)	1782mg	257mg

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



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.



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.



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.



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**.



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 **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.



Serve up

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

Custom Recipe: Top the beef patty with a cooked bacon slice to serve.

Rate your recipe

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