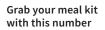


Cheesy Beef Burger & Truffle Mayo with Sweet Potato Fries

KID FRIENDLY











Sweet Potato



Brown Onion

Beef Mince





Fine Breadcrumbs

Parmesan Cheese





Bake-At-Home Burger Buns

Tomato





Italian Truffle Mayonnaise



Mixed Salad Leaves







Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
sweet potato	2	4	
rosemary	1 stick	2 sticks	
brown onion	1	2	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
fine breadcrumbs	½ medium packet	1 medium packet	
salt*	1/4 tsp	½ tsp	
egg*	1	2	
Parmesan cheese	1 medium packet	1 large packet	
balsamic vinegar*	1 tbs	2 tbs	
brown sugar*	½ tbs	1 tbs	
bake-at-home burger buns	2	4	
tomato	1	2	
Italian truffle mayonnaise	1 packet	2 packets	
mixed salad leaves	1 small packet	1 medium packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3586kJ (857Cal)	756kJ (181Cal)
Protein (g)	45.9g	9.7g
Fat, total (g)	46g	9.7g
- saturated (g)	14.1g	3g
Carbohydrate (g)	60.9g	12.8g
- sugars (g)	16.4g	3.5g
Sodium (mg)	1007mg	212mg
Dietary Fibre (g)	9.8g	2.1g

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.



Bake the fries

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



Get prepped

- While the fries are baking, pick and finely chop rosemary leaves.
- Thinly slice brown onion.
- In a large bowl, combine beef mince, fine breadcrumbs (see ingredients), the salt, egg and half the rosemary. Season with pepper.
- Shape **beef mixture** into evenly sized patties (1 per person), slightly larger than a burger bun. Set aside.

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



Cook the Parmesan crisps

- Place Parmesan cheese in even circles (about the same size as your buns, 1 per person) on a second lined oven tray.
- Bake until the cheese is golden and crisp at the edges, 6-8 minutes.
- Remove from oven and set aside. The Parmesan crisps will harden as they cool.

TIP: Keep an eye on the crisps, they can burn quickly!



Caramelise the onion

- · While the crisps are baking, heat a large frying pan over medium-high with a drizzle of olive oil. Cook **onion** and remaining **rosemary**, stirring, until softened, 4-5 minutes.
- Add the balsamic vinegar, brown sugar and a splash of water and mix well. Cook until dark and sticky, 3-5 minutes. Transfer to a small bowl.



Cook the patties

- · Wipe out frying pan and return to medium-high heat. Cook beef patties until just cooked through, 4-5 minutes each side.
- Meanwhile, halve bake-at-home burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.
- Meanwhile, thinly slice tomato.



Finish & serve

- Divide the sweet potato fries between plates.
- · Spread bun bases with Italian truffle mayonnaise and top with mixed salad leaves, sliced tomato, beef patties, Parmesan crisps and caramelised onion to serve. Enjoy!

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



CUSTOM

OPTIONS