



Cheesy Beef Burger & Truffle Mayo

with Sweet Potato Fries

KID FRIENDLY

Grab your meal kit
with this number

3



Sweet Potato



Rosemary



Brown Onion



Beef Mince



Fine Breadcrumbs



Parmesan Cheese



Bake-At-Home
Burger Buns



Tomato



Italian Truffle
Mayonnaise



Mixed Salad
Leaves



Pork
Mince



Lamb
Mince



Plant-Based
Crumbed
Chicken

Prep in: 20-30 mins
Ready in: 40-50 mins

Get your napkins ready – this is one seriously juicy burger! We've loaded it with flavour, from the rosemary caramelised onion to the truffle mayo and Parmesan crisp, so that every bite will take you to your happy place.

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

	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*	¼ 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.

We're here to help!

Scan here if you have any questions or concerns

2025 | CW19



1



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**.

4



Caramelize 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.

2



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!

5



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**.

3



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!

6



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



PORK MINCE:
Follow method above.



LAMB MINCE:
Follow method above.



PLANT-BLASED CRUMBED CHICKEN:
In a frying pan over medium-high, heat enough olive oil to coat the base. Cook until golden, 2-3 minutes each side.

SCAN CODE FOR
FULL STEPS AND
NUTRITION INFO

