



Beef & Caramelised Bacon Burger

with Golden Fries

Grab your Meal Kit with this symbol



Potato



Beef Mince



Fine Breadcrumbs



Bacon



Bake-At-Home Burger Buns



Tomato



Mayonnaise



Mixed Salad Leaves

Hands-on: 15-25 mins
Ready in: 30-40 mins

What's better than a beef burger? A beef and caramelised bacon burger! That's right, it's got bacon to really turn the flavour factor up. Plus a dash of soy sauce in the patty is the secret ingredient to keep everyone guessing. Once you dig into this winning combo, you'll never go back to your standard beef burger recipe again.

Pantry items

Olive Oil, Egg, Soy Sauce, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
beef mince	1 small packet	1 medium packet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
soy sauce*	2 tsp	1 tbs
bacon	1 packet	2 packets
brown sugar*	2 tsp	1 tbs
water*	2 tsp	1 tbs
bake-at-home burger buns	2	4
tomato	1	2
mayonnaise	1 packet (40g)	2 packets (80g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3790kJ (905Cal)	607kJ (145Cal)
Protein (g)	50.3g	8.1g
Fat, total (g)	39.8g	6.4g
- saturated (g)	12.6g	2.0g
Carbohydrate (g)	80.4g	12.9g
- sugars (g)	10.2g	1.6g
Sodium (g)	1460mg	234mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper, **drizzle** with **olive oil** and **season** with **salt** and **pepper**. Toss to coat, then bake until tender, **25-30 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



2. Make the patties

While the fries are baking, combine the **beef mince**, **egg**, **fine breadcrumbs** and **soy sauce** in a medium bowl. Using damp hands, form into 2cm thick patties slightly larger than your burger buns. You should get one patty per person.

TIP: Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



3. Cook the bacon

Heat a large frying pan over a medium-high heat with a **small drizzle** of **olive oil**. Add the **bacon** and cook until golden and crisp, **3-4 minutes** each side. Add the **brown sugar** and **water** and cook, tossing the **bacon** until caramelised, **30 seconds**. Transfer to a plate.



4. Cook the patties

When the fries have **10 minutes** cook time remaining, wash the pan out then return to a medium-high heat with a **drizzle** more **olive oil**. Cook the **patties** until cooked through, **4-5 minutes** each side.



5. Heat the buns

While the patties are cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**. Thinly slice the **tomato**.



6. Serve up

Slice the burger buns in half and spread the bases with some of the **mayonnaise**. Top with the **mixed salad leaves**, beef patties, tomato and caramelised bacon. Serve with the fries.

Enjoy!