



# Cheesy Beef Burger & Truffle Mayo

with Sweet Potato Fries

Grab your Meal Kit with this symbol



Sweet Potato



Rosemary



Brown Onion



Beef Mince



Fine Breadcrumbs



Grated Parmesan Cheese



Bake-At-Home Burger Buns



Tomato



Italian Truffle Mayonnaise



Mixed Salad Leaves

Hands-on: 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.

## Pantry items

Olive Oil, Egg, Balsamic Vinegar, 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

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	2 sticks	4 sticks
brown onion	1	2
beef mince	1 small packet	1 medium packet
fine breadcrumbs	½ medium packet	1 medium packet
salt*	¼ tsp	½ tsp
egg*	1	2
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 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 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4062kJ (971Cal)	613kJ (147Cal)
Protein (g)	50.8g	7.7g
Fat, total (g)	45g	6.8g
- saturated (g)	13.5g	2g
Carbohydrate (g)	82.9g	12.5g
- sugars (g)	25.3g	12.5g
Sodium (mg)	1095mg	165mg

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](https://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 the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** into fries and place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.



## Caramelize the onion

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



## Get prepped

While the fries are baking, pick and finely chop the **rosemary** leaves. Thinly slice the **brown onion**. In a large bowl, combine the **beef mince**, **fine breadcrumbs** (see ingredients), the **salt**, **egg** and **1/2 the rosemary**. Season with **pepper**. Shape the beef mixture into evenly sized patties, slightly larger than a burger bun (1 per person). Set aside.



## Cook the patties

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



## Cook the Parmesan crisps

Place the **grated Parmesan cheese** in even circles (about the same size as a burger bun, 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 the oven and set aside, they will harden as they cool.

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



## Serve up

Divide the sweet potato fries between plates. Slice the burger buns in half. Spread the bases with the **Italian truffle mayonnaise** and top with the **mixed salad leaves**, sliced tomato, beef patties, Parmesan crisps and rosemary caramelised onion.

**TIP:** If you don't like truffle, dilute the flavour with some plain mayo!

Enjoy!