



Easy Beef Burger & Parmesan Fries

with Creamy Pesto



Potato



Grated Parmesan Cheese



Garlic



Tomato



Beef Mince



Fine Breadcrumbs



Nan's Special Seasoning



Bake-At-Home Burger Buns



Mixed Salad Leaves



Creamy Pesto Dressing

Hands-on: 10-20 mins
Ready in: 30-40 mins

This burger is sure to hit the spot. Make it in four simple steps, and try not to eat all the fancy fries before you plate up.

Pantry items

Olive Oil, Egg, Balsamic Vinegar

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
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
garlic	2 cloves	4 cloves
tomato	1	2
beef mince	1 small packet	1 medium packet
fine breadcrumbs	1 medium packet	1 large packet
Nan's special seasoning	1 sachet	2 sachets
egg*	1	2
bake-at-home burger buns	2	4
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
creamy pesto dressing	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4035kJ (964Cal)	697kJ (166Cal)
Protein (g)	51.7g	8.9g
Fat, total (g)	46.2g	8g
- saturated (g)	14g	2.4g
Carbohydrate (g)	78.3g	13.5g
- sugars (g)	8.2g	1.4g
Sodium (mg)	1148mg	198mg

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.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.
- In the last **5 minutes** of cook time, sprinkle **grated Parmesan cheese** over fries, then bake until melted.
- Meanwhile, finely chop **garlic**. Thinly slice **tomato**.

3



Heat the buns & toss the salad

- While patties are cooking, place the **burger buns** directly on a wire rack in the oven. Bake until heated through, **3 minutes**.
- In a medium bowl, combine a drizzle of **olive oil** and **balsamic vinegar**. Season, then add **mixed salad leaves**, tossing to coat.

2



Cook the patties

- In a large bowl, combine **garlic**, **beef mince**, **fine breadcrumbs**, **Nan's special seasoning** and **egg**. Season with **salt** and **pepper**.
- Shape **beef mixture** into evenly sized patties (one per person), slightly larger than the burger buns. Transfer to a plate.
- When the fries have **15 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When oil is hot, cook the **patties** until just cooked through, **4-5 minutes** each side.

TIP: If the patties begin to char, reduce heat to medium.

4



Serve up

- Slice burger buns in half, then spread the bases with some **creamy pesto dressing**. Top with a beef patty, some tomato and mixed salad.
- Serve with Parmesan fries.

Enjoy!