



Garlic & Herb Beef Burger

with Fries & Peppercorn Aioli

Grab your Meal Kit with this symbol



Potato



Brown Onion



Tomato



Black Peppercorns



Garlic Aioli



Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Rocket Leaves

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

Is there any meal more satisfying than a juicy beef burger? We've loaded ours with melted cheese and sweet caramelised onion to make every bite a delight. The peppercorn aioli is a must for creaminess and a hint of heat.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg

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 with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tbs	2 tbs
tomato	1	2
black peppercorns	½ sachet	1 sachet
garlic aioli	1 packet (50g)	1 packet (100g)
beef mince	1 small packet	1 medium packet
garlic & herb seasoning	1 sachet	2 sachets
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
bake-at-home burger buns	2	4
rocket leaves	1 small bag (30g)	1 medium bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4353kJ (1040Cal)	636kJ (152Cal)
Protein (g)	54.7g	8g
Fat, total (g)	47.5g	6.9g
- saturated (g)	16.2g	2.4g
Carbohydrate (g)	90.8g	13.3g
- sugars (g)	19.2g	13.3g
Sodium (mg)	1254mg	183mg

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 the oven to **240°C/220°C fan-forced**. Cut the **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**.



Make the patties

In a large bowl, combine the **beef mince**, **garlic & herb seasoning**, **egg** and **fine breadcrumbs**. Season with **salt** and **pepper**. Shape the **beef mixture** into evenly sized **patties**, slightly larger than a **burger bun**.

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



Caramelize the onion

While the fries are baking, thinly slice the **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the **onion**, stirring, until softened, **5-6 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.



Cook the patties

Wipe the frying pan and return to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **beef patties** until just cooked through, **4-5 minutes** each side. In the last **1-2 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the patties and cover with a lid so the cheese melts. Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



Get prepped

While the onion is cooking, thinly slice the **tomato**. Lightly crush the **black peppercorns** (see ingredients) with a pestle and mortar or in their packet using a rolling pin. In a second small bowl, combine the **crushed peppercorns** and **garlic aioli**.



Serve up

Slice the burger buns in half. Spread each bun with a layer of peppercorn aioli. Top with a garlic and herb beef patty, tomato, caramelized onion and a handful of **rocket leaves**. Serve with the fries and any remaining aioli.

Enjoy!

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