



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



Smoked Cheddar Cheese

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.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 lined with baking paper · Large frying pan with a lid

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	1 medium bag
smoked Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4359kJ (1042Cal)	636kJ (152Cal)
Protein (g)	54.6g	8g
Fat, total (g)	47.6g	6.9g
- saturated (g)	16.2g	2.4g
Carbohydrate (g)	91.2g	13.3g
- sugars (g)	19.5g	13.3g
Sodium (mg)	1251mg	183mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4338kJ (1037Cal)	633kJ (151Cal)
Protein (g)	54.8g	8g
Fat, total (g)	46.9g	6.8g
- saturated (g)	15.6g	2.3g
Carbohydrate (g)	91.1g	13.3g
- sugars (g)	19.5g	13.3g
Sodium (mg)	1234mg	180mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.



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 (one per person) 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 out the frying pan, then 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, then cover with a lid so the cheese melts. Meanwhile, place the **bake-at-home burger buns** on a wire rack in the oven and bake until heated through, **3 minutes**.

CUSTOM RECIPE

If you've upgraded to smoked Cheddar cheese, grate the Cheddar. Sprinkle over the patties as above.



Get prepped

While the onion is cooking, thinly slice the **tomato**. Lightly crush the **black peppercorns** (see ingredients) using a mortar and pestle 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 some peppercorn aioli. Top with a garlic and herb beef patty, tomato slices, caramelised onion and a handful of **rocket leaves**. Serve with the fries and remaining aioli.

Enjoy!

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