



Italian Beef Burger

with Crispy Cheddar & Caramelised Onions



Grab your Meal Kit with this symbol



Brown Onion



Tomato



Pear



Beef Mince



Rustic Herb Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Garlic Aioli



Mixed Salad Leaves

Hands-on: 15-25 mins
Ready in: 25-35 mins

Sure, everyone rushes to the table when burgers are on the menu, but these ones will get them moving double-quick. That's because we've topped each tender beef patty with a Cheddar crisp – it adds a special cheesy touch and is super simple to make!

Pantry items

Olive Oil, Balsamic Vinegar, Honey 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

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
tomato	1	2
pear	1	2
balsamic vinegar* (for the salad)	1 tsp	2 tsp
honey*	½ tsp	1 tsp
balsamic vinegar* (for the onions)	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1½ tsp	3 tsp
beef mince	1 small packet	1 medium packet
rustic herb spice blend	1 sachet	2 sachets
fine breadcrumbs	½ packet	1 packet
egg*	1	2
salt*	½ tsp	1 tsp
shredded Cheddar cheese (50g)	1 packet	1 packet (100g)
bake-at-home burger buns	2	4
garlic aioli (50g)	1 packet	1 packet (100g)
mixed salad leaves (60g)	1 bag	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4163kJ (994Cal)	761kJ (181Cal)
Protein (g)	42.7g	7.8g
Fat, total (g)	59.2g	10.8g
- saturated (g)	21.4g	3.9g
Carbohydrate (g)	67.2g	12.3g
- sugars (g)	22.3g	4.1g
Sodium (mg)	1263mg	231mg

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.

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1. Get prepped

Preheat the oven to **200°C/180°C fan-forced**. Thinly slice the **brown onion**. Slice the **tomato** into rounds. Thinly slice the **pear** into wedges. In a medium bowl, combine the **balsamic vinegar (for the salad)**, **honey** and a **good drizzle of olive oil**. Season with **salt** and **pepper** and set aside.



4. Make the Cheddar crisps

Drizzle a little **olive oil** over an oven tray lined with baking paper. Arrange the **shredded Cheddar cheese** in even piles about the same size as your burger buns (**2 piles for 2 people / 4 piles for 4 people**). Bake until the cheese is melted in the middle and crisp around the edges, **8-10 minutes**.

TIP: This prevents the cheese from sticking!

TIP: They can burn fast, so keep an eye on them!



2. Caramelize the onion

Heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add the **balsamic vinegar (for the onion)**, the **water** and **brown sugar**. Cook, stirring often, until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



5. Cook the beef patties

While the Cheddar crisps are baking, wipe out the frying pan and return to a medium-high heat with a **drizzle of olive oil**. Cook the **beef patties** until cooked through, **4-5 minutes** each side. Place the **bake-at-home burger buns** in the oven to heat through, **3 minutes**.

TIP: If your pan is getting crowded, cook in batches for best results!



3. Make the beef patties

While the onion is cooking, combine the **beef mince**, **rustic herb spice blend**, **fine breadcrumbs (see ingredients list)**, **egg** and the **salt** in a large bowl with a **good pinch of black pepper**. Shape the **beef mixture** into patties, a little larger than your burger buns. Transfer to a plate.

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



6. Serve up

Slice the burger buns in half. Spread some **garlic aioli** over the base of each bun and top with a beef patty, Cheddar crisp, some caramelised onion, a slice of tomato and **mixed salad leaves**. Add the pear, remaining tomato and salad leaves to the bowl with the dressing and toss to coat. Serve with the burgers.

Enjoy!