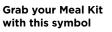


Italian Beef Burger

with Crispy Cheddar & Caramelised Onions









Brown Onion





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

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	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	1 packet (50g)	1 packet (100g)
bake-at-home burger buns	2	4
garlic aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (60g)	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.



2. Caramelise 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.



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.



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!



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!



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!