



# Smokey Beef Cheeseburger

with BBQ Mayo & Paprika Fries

Grab your Meal Kit with this symbol



Potato



Paprika Spice Blend



Red Onion



Tomato



Cos Lettuce Leaves



All-American Spice Blend



Beef Mince



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



BBQ Mayo

Hands-on: **35-45 mins**  
Ready in: **40-50 mins**

This classic burger becomes next-level-delicious with the addition of smoky flavours on the baked potato fries and in the creamy BBQ mayo. With caramelised onion and tasty Cheddar, we're tipping it'll become your new burger craving!

### 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 paper paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
paprika spice blend	½ sachet	1 sachet
red onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1½ tsp	3 tsp
tomato	1	2
cos lettuce leaves	1 bag (30g)	1 bag (60g)
All-American spice blend	1 sachet	2 sachets
beef mince	1 small packet	1 medium packet
fine breadcrumbs	½ packet	1 packet
salt*	¼ tsp	½ tsp
egg*	1	2
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
bake-at-home burger bun	2	4
BBQ mayo	1 packet (50g)	2 packets (100g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	4237kJ (1012Cal)	616kJ (147Cal)
Protein (g)	54.4g	7.9g
Fat, total (g)	45.3g	6.6g
- saturated (g)	16g	2.3g
Carbohydrate (g)	89g	12.9g
- sugars (g)	22.2g	3.2g
Sodium (mg)	1688mg	245mg

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.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 the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries onto the oven tray lined with baking paper and sprinkle over the **paprika spice blend** (see **ingredients list**). Season with salt and pepper and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time!



## 4. Cook the patties

Wash out the frying pan and return to a medium-high heat with a **drizzle** of olive oil. When the oil is hot, add the **beef patties** and cook until 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 until the cheese melts.

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



## 2. Caramelize the onion

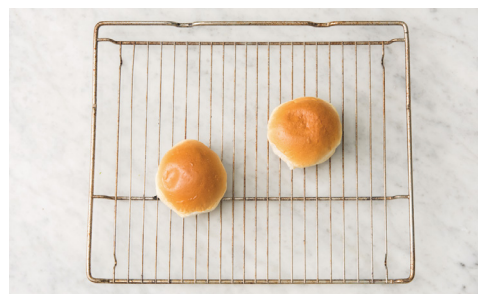
While the fries are baking, thinly slice the **red onion**. In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Reduce the heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



## 3. Make the patties

While the onion is caramelising, thinly slice the **red tomato**. Shred the **cos lettuce leaves**. In a large bowl, add the **All-American spice blend**, **beef mince**, **fine breadcrumbs** (see **ingredients list**), the **salt**, **egg** and a **good pinch** of **pepper**. Mix well and shape the **beef mixture** into evenly sized patties slightly larger than your burger buns. You should get 1 patty per bun.

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



## 5. Heat the burger buns

While the burgers are cooking, place the **bake-at-home burger buns** on a wire rack in the oven for **3 minutes**, or until heated through.



## 6. Serve up

Slice the burger buns in half. Spread each burger bun with a layer of **BBQ mayo** and top with a beef patty, caramelised onion, tomato and cos lettuce. Serve with the paprika fries.

**Enjoy!**