



Smokey Beef Cheeseburger

with BBQ Mayo & Paprika Fries

Grab your Meal Kit with this symbol



Potato



Paprika Spice Blend



Brown Onion



Tomato



Cos Lettuce Leaves



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



BBQ Mayonnaise

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 a fresh salad, 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 baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
paprika spice blend	½ sachet	1 sachet
brown 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)
beef mince	1 small packet	1 medium packet
All-American spice blend	1 sachet	2 sachets
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 buns	2	4
BBQ mayonnaise	1 packet (50g)	2 packets (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4211kJ (1006Cal)	614kJ (146Cal)
Protein (g)	54.1g	7.9g
Fat, total (g)	45.2g	6.6g
- saturated (g)	16g	2.3g
Carbohydrate (g)	88.2g	12.9g
- sugars (g)	21.7g	3.2g
Sodium (mg)	1687mg	246mg

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.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper and sprinkle with the **paprika spice blend** (see ingredients). Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

TIP: Cut the potato to size so it cooks in time.



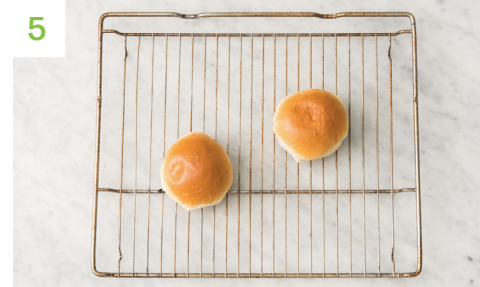
Cook the patties

Wash and dry 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 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.



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-high heat. Cook the **onion**, 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.



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.



Make the patties

Thinly slice the **tomato**. Shred the **cos lettuce leaves**. In a large bowl, combine the **beef mince**, **All-American spice blend**, **fine breadcrumbs** (see ingredients), the **salt** and **egg**, then season with **pepper**. Mix well and shape the beef mixture into evenly sized patties slightly larger than a burger bun. You should get 1 patty per bun.



Serve up

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

Enjoy!