



# Gourmet Venison & Beef Cheeseburger

with Bacon Jam, Spiced Potato Fries & Truffle Mayo

PUB BISTRO

KIWI FLAVOURS

Grab your meal kit with this number

15



Potato



Kiwi Spice Blend



Onion



Diced Bacon



Onion Chutney



Pear



Venison & Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise

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Prep in: 30-40 mins  
Ready in: 35-45 mins

You can never, ever go wrong with bacon in a burger. We've combined ours with caramelised onion chutney to create an out-of-this-world bacon jam! Add gooey Cheddar, a juicy beef-venison patty and peppery salad leaves and you're in for a super gourmet burger to rival any pub version!

### Pantry items

Olive Oil, Balsamic Vinegar, Egg



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
Kiwi spice blend	1 sachet	2 sachets
onion	½	1
diced bacon	1 medium packet	2 medium packets OR 1 large packet
<b>water*</b>	2 tbs	¼ cup
<b>balsamic vinegar*</b>	1 tsp	2 tsp
onion chutney	1 medium packet	1 large packet
pear	½	1
venison & beef mince	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
fine breadcrumbs	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
burger buns	2	4
mixed salad leaves	1 medium packet	1 large packet
Italian truffle mayonnaise	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5284kJ (1263Cal)	688kJ (164Cal)
Protein (g)	60.6g	7.9g
Fat, total (g)	64g	8.3g
- saturated (g)	22.9g	3g
Carbohydrate (g)	112.5g	14.6g
- sugars (g)	51g	6.6g
Sodium (mg)	2049mg	267mg
Dietary Fibre (g)	15.2g	2g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Bake the fries

- Preheat oven to **220°/200°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Kiwi spice blend** and season with **salt**.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



## Cook the patties

- Wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- Cook **patties** until just cooked through, **4-5 minutes** each side.
- In the **last 1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over **patties** and cover with a lid (or foil) so the cheese melts.



## Make the bacon jam

- While fries are baking, thinly slice **onion** (see ingredients).
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **onion, diced bacon** and a pinch of **salt**, breaking up **bacon** with a spoon, until golden and starting to soften, **6-7 minutes**.
- Add the **water** and **balsamic vinegar**. Stir to combine and cook until reduced, **1 minute**.
- Add **onion chutney** and stir to combine. Transfer to a small bowl.



## Heat the burger buns

- While the patties are cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a second large bowl, combine **mixed salad leaves** (reserve a handful for the burgers!), **pear** and a drizzle of **balsamic vinegar** and **olive oil**.
- Season and toss to coat.



## Get prepped

- While the bacon is cooking, thinly slice **pear** (see ingredients) into wedges.
- In a large bowl, combine **venison & beef mince, garlic & herb seasoning**, the **egg** and **fine breadcrumbs**.
- Shape the **mince mixture** into 2cm-thick patties (1 per person).



## Finish & serve

- Spread bun bases with some bacon jam.
- Top with a gourmet venison and beef patty and reserved mixed salad leaves.
- Serve with spiced potato fries, pear salad and **Italian truffle mayonnaise**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2025 | CW12



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