

Herby Venison, Beef & Currant Burger

with Truffle Mayo & Zingy Feta Salad

TASTE MEDITERRANEAN

PREMIUM TWIST

Grab your meal kit with this number

15



Onion



Radish



Cucumber



Lemon



Venison & Beef Mince



Garlic & Herb Seasoning



Currants



Fine Breadcrumbs



Burger Bun



Cow's Milk Feta



Mixed Salad Leaves



Italian Truffle Mayonnaise

Prep in: 20-30 mins
Ready in: 20-30 mins

Let's fancify everyone's favourite craving – burgers! Juicy venison and beef mince patties are piled onto perfectly toasted burger buns with layers of truffle mayo and pickled onion. We'll swap out your standard fries for a zingy feta salad and there you have it – the ultimate upgrade!

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	½	1
radish	2	4
cucumber	1 (medium)	1 (large)
lemon	½	1
venison & beef mince	250g	500g
garlic & herb seasoning	1 medium sachet	1 large sachet
currants	½ medium packet	1 medium packet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
white wine vinegar*	½ tbsp	1 tbsp
burger bun	2	4
cow's milk feta	½ packet	1 packet
mixed salad leaves	1 small packet	1 medium packet
Italian truffle mayonnaise	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4310kJ (1030Cal)	705kJ (169Cal)
Protein (g)	55.2g	9g
Fat, total (g)	60.8g	10g
- saturated (g)	25g	4.1g
Carbohydrate (g)	65.1g	10.7g
- sugars (g)	19.9g	3.3g
Sodium (mg)	2020mg	331mg
Dietary Fibre (g)	6.6g	1.1g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



2025 | CW39



Get prepped

- Thinly slice **onion** (see ingredients) and **radish**.
- Slice **cucumber** into half-moons.
- Slice **lemon** into wedges.
- In a large bowl, combine **venison & beef mince**, **garlic & herb seasoning**, **currants** (see ingredients), **fine breadcrumbs** and the **egg**. Using damp hands, shape **mince mixture** into 2cm-thick patties (1 per person).



Cook the patties

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve, then toast or grill **burger buns** to your liking.
- Drain **pickled onions**.
- In a second large bowl, combine **cucumber**, **radish**, **feta** (see ingredients), **mixed salad leaves**, a generous squeeze of **lemon juice**, half the **pickled onion** and a drizzle of **olive oil**. Season to taste.



Pickle the onion

- In a small microwave-safe bowl, combine **onion**, the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Microwave **onion** until softened, for **30 seconds**.



Finish & serve

- Spread some **Italian truffle mayonnaise** over the burger bun bases.
- Top with a herby venison, beef and currant patty, the remaining pickled onion and zingy feta salad.
- Serve with remaining feta salad and Italian truffle mayo. Enjoy!

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