



Rosemary Mushroom Burger & Fries

with Creamy Pesto Dressing & Parmesan Crisps

Grab your Meal Kit with this symbol



Potato



Rosemary



Tomato



Brown Onion



Cos Lettuce



Garlic



Portabello Mushrooms



Grated Parmesan Cheese



Butter Burger Buns



Creamy Pesto Dressing

 Hands-on: 25-35 mins
Ready in: 35-45 mins

Use nature's patties – large portabello mushroom cups – in place of meat to make these scrumptious veggie burgers. Give them a little brush with rosemary-infused oil and top them with oven-baked Parmesan crisps to create a dinner that's so much better than the local burger joint.

Pantry items

Olive Oil, Butter

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	1 bunch	1 bunch
salt*	¼ tsp	½ tsp
tomato	1	2
brown onion	1 (medium)	1 (large)
cos lettuce	½ head	1 head
garlic	1 clove	2 cloves
portabello mushrooms	2	4
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
butter*	20g	40g
butter burger buns	2	4
creamy pesto dressing	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3282kJ (784Cal)	487kJ (116Cal)
Protein (g)	22.6g	3.4g
Fat, total (g)	42.3g	6.3g
- saturated (g)	13.4g	2g
Carbohydrate (g)	74g	11g
- sugars (g)	12.8g	1.9g
Sodium (mg)	1027mg	152mg

Allergens

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

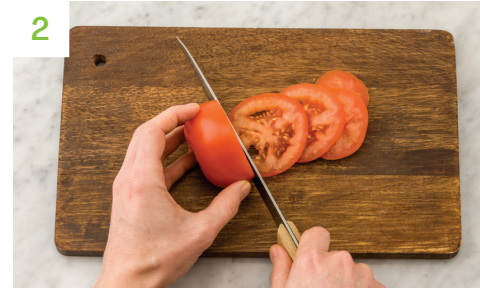
Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Season with **salt** and drizzle with **olive oil**. Toss to coat, then spread out in a single layer and bake until tender, **20-25 minutes**.

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



Get prepped

While the fries are baking, pick and finely chop the **rosemary** leaves. In a small bowl, combine the **rosemary**, the **salt** and a good drizzle of **olive oil**. Set aside. Thinly slice the **tomato** and **brown onion**. Shred the **cos lettuce** (see ingredients). Finely chop the **garlic**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Cook the mushrooms

Heat a large frying pan over a medium-high heat. Remove the stems from the **portabello mushrooms**, then brush the mushrooms all over with the **rosemary oil**. Cook the **mushrooms**, turning occasionally, until softened and most of the liquid has evaporated, **15 minutes**. Transfer to a plate lined with paper towel.

TIP: Gently press down on the mushrooms with a spatula to squeeze out excess liquid.



Bake the Parmesan crisps

While the mushrooms are cooking, place the **grated Parmesan cheese** in even circular piles (about the same size as your buns) on a second oven tray lined with baking paper. Bake until the cheese is golden and crisp at the edges, **8-10 minutes**. Remove from the oven and set aside.

TIP: Keep an eye on them, they can burn quickly!

TIP: The Parmesan crisps will become crispy as they cool.



Cook the onion

Return the frying pan to a medium-high heat with the **butter** and a drizzle of **olive oil**. Cook the **onion**, stirring, until softened, **6-7 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**. Place the **butter burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



Serve up

Slice the burger buns in half. Spread the base with some **creamy pesto dressing**, then top with the rosemary portabello mushrooms, onion, Parmesan crisps, tomato slices and cos lettuce. Serve with the fries.

Enjoy!