



Smokey Beef Cheeseburger

with Aioli, Caramelised Onion & Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Cucumber



Garlic



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



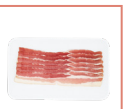
Butter Burger Buns



Smokey Aioli



Mixed Salad Leaves



Bacon

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

This classic burger becomes next-level-delicious with the addition of smoky flavours infused into the patties and in the creamy aioli. With caramelised onion and tasty Cheddar, we're tipping it'll become your new burger craving!



CUSTOM RECIPE

If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
cucumber	1 (medium)	1 (large)
garlic	2	4
beef mince	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
fine breadcrumbs	½ packet	1 packet
salt*	¼ tsp	½ tsp
egg*	1	2
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
butter burger buns	2	4
smokey aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3836kJ (917Cal)	596kJ (142Cal)
Protein (g)	52g	8.1g
Fat, total (g)	41.5g	6.4g
- saturated (g)	13.2g	2.1g
Carbohydrate (g)	83g	12.9g
- sugars (g)	14.6g	2.3g
Sodium (mg)	1605mg	249mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4641kJ (1109Cal)	669kJ (159Cal)
Protein (g)	54.5g	7.9g
Fat, total (g)	55.6g	8g
- saturated (g)	21.4g	3.1g
Carbohydrate (g)	83g	12g
- sugars (g)	14.6g	2.1g
Sodium (mg)	1579mg	228mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW39



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries and place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



Cook the patties

Wash and dry the frying pan, then 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 (or foil) so the cheese melts.

CUSTOM RECIPE

If you've added bacon to your meal, heat pan as above before cooking beef patties. Cook bacon, turning, until golden, 4-5 minutes. Transfer to a plate. Continue with step.



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. 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 bowl.



Heat the burger buns

While the patties are cooking, bake the **butter burger buns** directly on a wire oven rack until heated through, **3 minutes**.



Make the patties

While the onion is cooking, thinly slice the **cucumber**. Finely chop the **garlic**. In a large bowl, combine the **beef mince**, **All-American spice blend**, **garlic**, **fine breadcrumbs** (see ingredients), the **salt** and **egg**, then season with **pepper**. Mix well. Shape the **beef mixture** into evenly sized patties, slightly larger than the burger buns. You should get 1 patty per person.

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



Serve up

Slice the burger buns in half, then spread the bases with some **smokey aioli**. Top with a beef patty, some caramelised onion, cucumber and **mixed salad leaves**. Serve with the fries and any remaining smokey aioli.

CUSTOM RECIPE

Top the beef patties with the bacon before adding the caramelised onion.

Enjoy!