



Beef & Caramelised Bacon Burger

with Oven-Baked Fries

Grab your Meal Kit
with this symbol



Potato



Beef Mince



Fine Breadcrumbs



Bacon



Burger Bun



Tomato



Mayonnaise



Mixed Salad Leaves

Hands-on: 15-25 mins
Ready in: 30-40 mins

Sure, everyone rushes to the table when burgers are on the menu, but these ones will get them moving double-quick. That's because we've topped each tender beef patty with a crispy piece of rasher bacon, caramelised in brown sugar – it adds a special touch and is super simple to make!

Pantry items

Olive Oil, Egg, Soy Sauce, Brown Sugar

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
beef mince	1 packet	1 packet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
soy sauce*	2 tsp	4 tsp
bacon	1 packet	1 packet
brown sugar*	2 tsp	4 tsp
water*	2 tsp	4 tsp
burger bun	2	4
tomato	1	2
mayonnaise	1 packet (40g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3790kJ (905Cal)	607kJ (145Cal)
Protein (g)	50.3g	8.1g
Fat, total (g)	39.8g	6.4g
- saturated (g)	12.6g	2.0g
Carbohydrate (g)	80.4g	12.9g
- sugars (g)	10.2g	1.6g
Sodium (g)	1460mg	234mg

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.



1. 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, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then bake until tender, **25-30 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time!



2. Make the patties

While the fries are baking, combine the **beef mince**, **egg**, **fine breadcrumbs** and **soy sauce** in a medium bowl. Using damp hands, form the **beef mixture** into 2cm thick patties, slightly larger than your burger buns. You should get 1 patty per person.

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



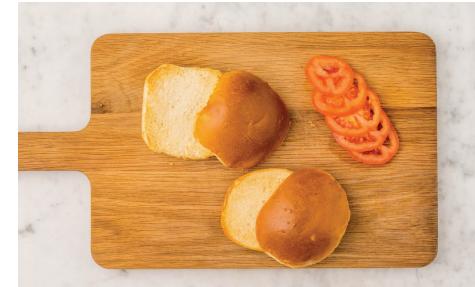
3. Caramelize the bacon

In a large frying pan, heat a **small drizzle of olive oil** over a medium-high heat. Add the **bacon** and cook until golden and crisp, **3-4 minutes** each side. Add the **brown sugar** and **water** and cook until dark and sticky, **30 seconds**. Transfer to a plate lined with paper towel.



4. Cook the patties

When the fries have **10 minutes** cook time remaining, wash the frying pan, then return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **beef patties** and cook until cooked through, **4-5 minutes** each side.



5. Heat the buns

While the patties are cooking, place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**. Thinly slice the **tomato** into rounds.



6. Serve up

Slice the burger buns in half and spread the bases with some **mayonnaise**. Top with the beef patties, caramelised bacon, tomato slices and some **mixed salad leaves**. Serve with the oven-baked fries.

Enjoy!