



Cheeseburger-Style Beef Loaded Wedges

with Caramelised Onion & Dill-Parsley Mayo

Grab your Meal Kit with this symbol



Potato



Sesame Seeds



Brown Onion



Carrot



Chives



Tomato



Sweetcorn



Beef Mince



Dijon Mustard



Tomato Paste



Aussie Spice Blend



Shredded Cheddar Cheese



Dill & Parsley Mayonnaise

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

Prepare for a table full of happy faces when you bring out this crowd-pleasing dish. With potato wedges, gently spiced beef mince, melted cheese, mustard and herby mayo, it'll taste almost like your favourite cheeseburger, but we have a feeling that it's going all the way to number one!

Pantry items

Olive Oil, Balsamic Vinegar, 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
sesame seeds	1 sachet	1 sachet
brown onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water* (for the onion)	½ tbs	1 tbs
brown sugar*	1 tbs	2 tbs
carrot	1	2
chives	1 bag	1 bag
tomato	1	2
sweetcorn	½ tin	1 tin
beef mince	1 packet	1 packet
Dijon mustard	1 packet	2 packets
tomato paste	1 packet	2 packets
water* (for the beef)	½ cup	¾ cup
Aussie spice blend	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3579kJ (855Cal)	518kJ (123Cal)
Protein (g)	45.5g	6.6g
Fat, total (g)	42.2g	6.1g
- saturated (g)	13.9g	2g
Carbohydrate (g)	58.8g	8.5g
- sugars (g)	28.5g	4.1g
Sodium (mg)	1305mg	189mg

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.



Bake the wedges

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



Cook the beef

When the wedges have **10 minutes** cook time remaining, wash and dry the frying pan. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **beef mince**, **carrot** and **sweetcorn**, breaking the mince up with a spoon, until just browned, **4-5 minutes**.



Caramelize the onion

While the wedges are baking, thinly slice the **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **3-5 minutes**. Reduce the heat to medium, then add the **balsamic vinegar**, **water (for the onion)** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl and set aside.



Make it saucy

Add the **Dijon mustard**, **tomato paste**, **water (for the beef)** and **Aussie spice blend** to the pan and cook until slightly reduced, **2-3 minutes**. Season to taste.



Get prepped

While the onion is cooking, grate the **carrot**. Finely chop the **chives** and **tomato**. Drain the **sweetcorn** (see ingredients).



Serve up

Divide the sesame wedges between plates. Top with the cheeseburger-style beef, caramelised onion, **shredded Cheddar cheese** and tomato. Dollop over the **dill & parsley mayonnaise**. Garnish with the chives to serve.

Enjoy!