



CHEESY TRUFFLE MUSHROOM BURGER

with Beetroot Relish & Oven-Baked Fries



Add a field mushroom to a burger



Potato



Garlic



Field Mushrooms



Shredded Cheddar Cheese



Red Onion



Beetroot



Tomato



Bake-At-Home Burger Bun



Italian Truffle Mayonnaise



Cos Lettuce Leaves

Hands-on: 30 mins
Ready in: 40 mins

Get ready for the newest burger on the block! Instead of a veggie patty, you'll bake up a garlicky mushroom covered in cheese for a filling and delicious version of the classic. With creamy, fragrant truffle mayonnaise plus a side of golden fries, this turns the veggie burger you know into one you'll love!

Pantry Staples: Olive Oil, Balsamic Vinegar, Brown Sugar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
 • **two oven trays** lined with **baking paper** • **medium frying pan**



1 BAKE THE POTATOES

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**. **TIP:** *Cut the potatoes to the correct size so it cooks in the allocated time.*



2 BAKE THE FIELD MUSHROOMS

While the **potatoes** are roasting, finely chop the **garlic** (or use a **garlic press**). Place the **garlic** in a medium bowl with the **field mushrooms** and a **good drizzle** of **olive oil**. Season with **salt** and **pepper** and toss to coat. Place the field **mushrooms**, stem-side up, on a second oven tray lined with baking paper. Bake until tender, **20-25 minutes**. In the last **5 minutes** of cook time, sprinkle with the **shredded Cheddar cheese** and bake until melted.



3 MAKE THE BEETROOT RELISH

While the **mushrooms** are baking, thinly slice the **red onion**. Grate the **beetroot** (unpeeled). In a medium frying pan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook until softened, **3-4 minutes**. Add the **beetroot**, **balsamic vinegar** and **brown sugar** and cook until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, or until reduced, **5-6 minutes**. Season with a **pinch** of **salt** and **pepper**.



4 PREPARE THE TOMATO

While the relish is cooking, thinly slice the **tomato**.



5 BAKE THE BURGER BUNS

Bake the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



6 SERVE UP

Slice the burger buns in half. Spread the bases with some **Italian truffle mayonnaise**. Top with some torn **cos lettuce leaves**, a cheesy field mushroom, beetroot relish and tomato slices. Serve with the fries and remaining truffle mayonnaise.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
field mushrooms	2	4
shredded Cheddar cheese	1 packet (50 g)	1 packet (100 g)
red onion	1	2
beetroot	1	2
balsamic vinegar*	2 tbs	½ cup
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
tomato	1	2
bake-at-home burger bun	2	4
Italian truffle mayonnaise	2 tubs (80 g)	4 tubs (160 g)
cos lettuce leaves	1 bag (30 g)	1 bag (60 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2770kJ (662Cal)	402kJ (96Cal)
Protein (g)	26.3g	3.8g
Fat, total (g)	30.9g	4.5g
- saturated (g)	9.9g	1.4g
Carbohydrate (g)	86.0g	12.5g
- sugars (g)	22.7g	3.3g
Sodium (g)	714mg	103mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

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