



# Cheesy Venison & Beef Burger

with Bacon Jam, Kumara Fries & Aioli

Grab your Meal Kit with this symbol



Kumara



Aussie Spice Blend



Brown Onion



Diced Bacon



Onion Chutney



Cucumber



Venison & Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Butter Burger Buns



Rocket Leaves



Garlic Aioli

Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

You can never, ever go wrong with bacon in a burger. We've combined ours with caramelised onion chutney to create an out-of-this-world bacon jam! Add gooey Cheddar, a juicy beef-venison patty and peppery rocket leaves, and you're in for a super gourmet burger to rival any pub version!

### Pantry items

Olive Oil, Balsamic Vinegar, 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
kumara	2 (medium)	2 (large)
Aussie spice blend	1 sachet	1 sachet
brown onion	1 (medium)	1 (large)
diced bacon	1 packet	1 packet
water*	2 tbs	¼ cup
balsamic vinegar*	1 tsp	2 tsp
onion chutney	1 packet (40g)	1 packet (80g)
cucumber	1 (medium)	1 (large)
venison & beef mince	1 small packet	1 medium packet
garlic & herb seasoning	1 sachet	1 sachet
egg*	1	2
fine breadcrumbs	1 packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
butter burger buns	2	4
rocket leaves	1 bag (60g)	1 bag (120g)
garlic aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5340kJ (1276Cal)	711kJ (170Cal)
Protein (g)	59.1g	7.9g
Fat, total (g)	70g	9.3g
- saturated (g)	24.4g	3.2g
Carbohydrate (g)	100.8g	13.4g
- sugars (g)	33.2g	4.4g
Sodium (mg)	2175mg	290mg

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](https://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 kumara fries

Preheat the oven to **220°/200°C fan-forced**. Cut the **kumara** into fries. Place on a lined oven tray. Sprinkle with the **Aussie spice blend** and drizzle with **olive oil**. Season with **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.



## Cook the patties

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **patties** until just 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.



## Make the bacon jam

While the fries are baking, thinly slice the **brown onion**. Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Add the **onion**, **diced bacon** and a pinch of **salt** and cook, breaking up with a spoon, until golden and starting to soften, **4-6 minutes**. Add the **water** and **balsamic vinegar**. Stir to combine and cook until reduced, **1 minute**. Add the **onion chutney** and stir to combine. Transfer to a small bowl.



## Toss the salad

While the patties are cooking, bake the **butter burger buns** directly on a wire oven rack until heated through, **3 minutes**. In a second large bowl, combine the **rocket leaves** (reserve a handful for the burgers!), **cucumber**, a drizzle of **balsamic vinegar** and a drizzle of **olive oil**. Season and toss to coat.



## Get prepped

While the bacon is cooking, thinly slice the **cucumber**. In a large bowl, combine the **venison & beef mince**, **garlic & herb seasoning**, **egg** and **fine breadcrumbs**. Shape the **mixture** into evenly sized patties slightly larger than the burger buns. You should get 1 patty per person.



## Serve up

Slice the burger buns in half. Spread the bases with 1/2 the bacon jam. Top with a cheesy venison and beef patty, the remaining bacon jam and reserved rocket leaves. Serve with the kumara fries, cucumber salad and **garlic aioli**.

Enjoy!