



Cheesy Venison & Beef Burger

with Caramelised Onion Mayo & Fries

Grab your Meal Kit with this symbol



Potato



Red Onion



Tomato



Garlic



Venison & Beef Mince



Nan's Special Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Butter Burger Buns



Mayonnaise



Mixed Salad Leaves

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

They say that great seasoning will take your food to places you can only dream of. So, we're boosting the flavour of these cheesy venison and beef patties with our Nan's special seasoning. Sticky caramelised onion mayo and baked potato fries will have this dish competing for the title of 'Best Burger Ever'.

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)
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
garlic	2 cloves	4 cloves
egg*	1	2
venison & beef mince	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
fine breadcrumbs	1 packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
butter burger buns	2	4
mayonnaise	1 packet (40g)	1 packet (80g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4210kJ (1006Cal)	664kJ (159Cal)
Protein (g)	52.2g	8.2g
Fat, total (g)	49g	7.7g
- saturated (g)	19.5g	3.1g
Carbohydrate (g)	86.7g	13.7g
- sugars (g)	12.4g	2g
Sodium (mg)	1105mg	174mg

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 fries

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



Cook the patties

When the fries have **10 minutes** cook time remaining, 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 **2-3 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the **patties** and cover with a lid (or foil) to melt the cheese.

TIP: Reduce the heat of the pan to medium if the patties begin to char.



Caramelize the onion

While the fries are baking, thinly slice the **red onion** and **tomato**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **4-5 minutes**. Reduce the heat to medium, then add the **balsamic vinegar**, **water** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a medium bowl and set aside.



Make the onion mayo

While the patties are cooking, bake the **butter burger buns** directly on a wire oven rack until heated through, **2-3 minutes**. Meanwhile, add the **mayonnaise** to the bowl with the **caramelised onion** and stir to combine.



Make the patties

While the onion is cooking, finely chop the **garlic**. In a large bowl, combine the **garlic**, **egg**, **venison & beef mince**, **Nan's special seasoning** and **fine breadcrumbs**. Season with **salt** and **pepper**. Using damp hands, shape the **mixture** into patties slightly larger than your burger buns. You should get 1 patty per person.

TIP: Make a shallow indentation 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 with the caramelised onion mayo. Top with the **mixed salad leaves**, a cheesy venison and beef patty and tomato. Serve with the fries.

Enjoy!