



Classic Beef & Beetroot Relish Burger

with Smokey Aioli & Herby Kumara Fries

Grab your Meal Kit with this symbol



Kumara



Garlic & Herb Seasoning



Beetroot



Carrot



Garlic



Parsley



Beef Mince



Nan's Special Seasoning



Fine Breadcrumbs



Butter Burger Buns



Smokey Aioli



Mixed Salad Leaves



Venison & Beef Mince

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

We've packed almighty flavour into these beef patties with the crowd-pleasing Nan's special seasoning. Top them with smokey aioli and mixed leaves, then add an easy beetroot relish for a fun kick.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

One tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kumara	2 (medium)	2 (large)
garlic & herb seasoning	1 sachet	1 sachet
beetroot	1	2
carrot	1	2
garlic	3 cloves	6 cloves
parsley	1 bag	1 bag
balsamic vinegar*	2 tbs	¼ cup
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
egg*	1	2
beef mince	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
fine breadcrumbs	1 packet	1 packet
butter burger buns	2	4
smokey aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
venison & beef mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe		
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3735kJ (893Cal)	521kJ (125Cal)
Protein (g)	46.9g	6.5g
Fat, total (g)	27.5g	3.8g
- saturated (g)	6.9g	1g
Carbohydrate (g)	111.3g	15.5g
- sugars (g)	44.8g	6.3g
Sodium (mg)	1558mg	217mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4323kJ (1033Cal)	603kJ (144Cal)
Protein (g)	46.4g	6.5g
Fat, total (g)	43.4g	6.1g
- saturated (g)	13.6g	1.9g
Carbohydrate (g)	111.3g	15.5g
- sugars (g)	44.8g	6.3g
Sodium (mg)	1555mg	217mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Bake the kumara fries

Preheat the oven to **220°C/200°C fan-forced**. Peel and cut the **kumara** into fries. Place the **kumara** on a lined oven tray. Drizzle generously with **olive oil**, sprinkle with the **garlic & herb seasoning** and toss to coat. Add a dash of **water** to the tray and bake until tender, **20-25 minutes**.



Cook the patties

While the relish is cooking, add the **garlic, parsley, egg, beef mince, Nan's special seasoning** and **fine breadcrumbs** to a large bowl. Season with **salt and pepper** and mix to combine. Shape the **beef mixture** into evenly sized **patties** slightly larger than your **burger buns**. You should get 1 patty per person. Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **beef patties** until just cooked through, **4-5 minutes** each side. Set aside.

CUSTOM RECIPE

If you've swapped your beef mince for venison & beef mince, prepare and cook the patties in the same way as above!



Get prepped

While the kumara fries are baking, grate the **beetroot** and **carrot**. Finely chop the **garlic** and **parsley** leaves.



Heat the burger buns

While the patties are cooking, bake the **butter burger buns** directly on a wire rack in the oven until heated through, **3 minutes**.



Make the beetroot relish

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **beetroot, balsamic vinegar** and **brown sugar** until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, until reduced and sticky, **5-6 minutes**. Season to taste. Transfer to a medium bowl.



Serve up

Slice the burger buns in half and spread the base with the **smokey aioli**. Top with some **mixed salad leaves**, carrot, a beef patty and the beetroot relish. Serve with the herby kumara fries.

Enjoy!