



Garlic & Herb Beef Burger

with Fries & Peppercorn Aioli

Grab your Meal Kit with this symbol



Potato



Brown Onion



Tomato



Black Peppercorns



Garlic Aioli



Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Rocket Leaves

Hands-on: **20-30 mins**
Ready in: **30-40 mins**

What could be more fun than a juicy beef burger? We've loaded ours with melted cheese, caramelised onion and tomato to make every bite a delight. The secret ingredient is peppercorn aioli, which gives a delicious creaminess plus a gentle kick of heat. You're welcome!

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 with baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1 tbs	2 tbs
tomato	1	2
black peppercorns	½ sachet	1 sachet
garlic aioli	1 packet (50g)	1 packet (100g)
beef mince	1 small packet	1 medium packet
garlic & herb seasoning	1 sachet	2 sachets
egg*	1	2
fine breadcrumbs	1 packet	2 packets
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
bake-at-home burger buns	2	4
rocket leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4556kJ (1088Cal)	657kJ (157Cal)
Protein (g)	54.9g	7.9g
Fat, total (g)	52g	7.5g
- saturated (g)	16.4g	2.4g
Carbohydrate (g)	92.9g	13.4g
- sugars (g)	21.4g	3.1g
Sodium (mg)	1236mg	178mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/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** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time.



Caramelize the onion

While the fries are baking, thinly slice the **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Add the **onion** and cook, stirring until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Get prepped

While the onion is cooking, thinly slice the tomato. Lightly crush the **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin. In a small bowl, combine the crushed **peppercorns** and **garlic aioli**.



Make the patties

In a large bowl, combine the **beef mince**, **garlic & herb seasoning**, **egg** and **fine breadcrumbs**. Season with **salt** and **pepper**. Shape the **beef mixture** into evenly sized patties slightly larger than your burger buns.

TIP: Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



Cook the patties

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **beef patties**, in batches, 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 so the cheese melts. Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



Serve up

Slice the burger buns in half. Spread each burger bun with a layer of peppercorn aioli. Top with a beef patty, caramelised onion, tomato and a helping of **rocket leaves**. Serve with the fries and any remaining peppercorn aioli.

Enjoy!