



Garlic & Herb Beef Burger

with Peppercorn Aioli & Fries

Grab your Meal Kit with this symbol



Potato



Red 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 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	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 packet	1 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)	4300kJ (1030Cal)	596kJ (142Cal)
Protein (g)	53.3g	7.4g
Fat, total (g)	44.8g	6.2g
- saturated (g)	14.5g	2.0g
Carbohydrate (g)	95.2g	13.2g
- sugars (g)	20.8g	2.9g
Sodium (g)	1240mg	172mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries onto an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

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



4. Make the patties

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



2. Caramelize the onion

While the fries are baking, thinly slice the **red onion**. In a large frying pan, heat a **drizzle** of **olive oil** over a medium heat. Add the **onion** and cook, stirring regularly, 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.



5. Cook the patties

Wipe out the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. Add the **beef patties** and cook 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**.



3. Get prepped

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

TIP: If using a rolling pin to crush the peppercorns, you can do this by leaving the peppercorns in their sachet!



6. Serve up

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

Enjoy!