



HOISIN BEEF BURGERS

with Slaw & Golden Fries



Add a hoisin glaze to a beef patty



Potato



Red Onion



Garlic



Spring Onion



Garlic Aioli



Slaw Mix



Mixed Sesame Seeds



Hoisin Sauce



Beef Mince



Fine Breadcrumbs



Burger Bun

Hands-on: 30 mins
Ready in: 40 mins

Upgrade your burgers with these sweet and savoury hoisin-glazed numbers – they still satisfy that burger and fries craving, but with a hint of your favourite Chinese flavours!

Pantry Staples: Olive Oil, Vinegar (Rice Wine Or White Wine), Soy Sauce, Honey, Egg

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan**



1 BAKE THE FRIES

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat then bake for **25-30 minutes**, or until tender.
TIP: Cut the potatoes to the correct size so they cook in the allocated time.



2 PICKLE THE ONION

While the fries are baking, thinly slice the **red onion** (see ingredients list). Place the **rice wine vinegar**, the **water** and a **generous pinch** of **sugar** and **salt** in a small bowl. Scrunch the onion in your hands then add to the pickling liquid. Stir to coat the onion and set aside until ready to serve.
TIP: Toss the onions a few times during pickling to keep them submerged.



3 PREP THE SLAW & GLAZE

Thinly slice the **spring onion** (keep the green and white parts separate). In a medium bowl, combine the **vinegar**, **1/2** the **garlic aioli** and a **drizzle** of **olive oil**. Add the spring onion (green parts) and **slaw mix** and toss to coat. In a small bowl, combine the **soy sauce** (for the glaze), **honey**, **mixed sesame seeds** and **hoisin sauce** (see ingredients list). Finely chop the **garlic** (or use a garlic press).



4 MAKE THE BURGERS

In a large bowl, combine the **beef mince**, **garlic**, **spring onion** (white parts), **soy sauce** (for the beef), **fine breadcrumbs** (see ingredients list) and **egg**. Using damp hands, shape into patties slightly larger than your burger buns. When the fries have **10 minutes** remaining, heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Add the patties and cook for **4-5 minutes** on each side, or until just cooked through. Remove the pan from the heat and add the **hoisin glaze**. Flip the patties a couple of times to coat.



5 HEAT THE BURGER BUNS

While the burgers are cooking, place the **burger buns** on a wire rack in the oven for **3 minutes**, or until heated through.



6 SERVE UP

Drain the pickled onions. Slice the burger buns in half. Build your burgers by adding a beef patty to the base of a bun. Spoon over a little of the remaining glaze from the pan and top with the pickled onions and slaw. Serve with any remaining slaw, fries and the remaining garlic aioli on the side.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
red onion	½	1
rice wine vinegar* (or white wine vinegar)	¼ cup	½ cup
water*	¼ cup	½ cup
garlic	2 cloves	4 cloves
spring onion	1 bunch	1 bunch
vinegar* (white wine or rice wine)	1 tsp	2 tsp
garlic aioli	1 tub (50 g)	1 tub (100 g)
slaw mix	1 bag (150 g)	1 bag (300 g)
soy sauce* (for the glaze)	4 tsp	2 ½ tbs
honey*	4 tsp	2 ½ tbs
mixed sesame seeds	1 sachet	2 sachets
hoisin sauce	½ sachet	1 sachet
beef mince	1 packet	1 packet
soy sauce* (for the beef)	2 tsp	4 tsp
fine breadcrumbs	½ packet	1 packet
egg*	1	2
burger bun	2	4

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4050kJ (968Cal)	595kJ (142Cal)
Protein (g)	48.5g	7.1g
Fat, total (g)	36.5g	5.4g
- saturated (g)	9.7g	1.4g
Carbohydrate (g)	103g	15.1g
- sugars (g)	32.5g	4.8g
Sodium (g)	2000mg	294mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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