



SMOKEY BEEF CHEESEBURGER

with BBQ Mayo & Paprika Fries



Add BBQ sauce to mayonnaise!



Potato



Sweet Paprika



Red Onion



Tomato



Cos Lettuce Leaves



Mayonnaise



BBQ Sauce



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Bun

Hands-on: 35 mins
Ready in: 40 mins

This classic burger becomes next-level-delicious with the addition of smoky flavours on the baked potato fries and in the creamy BBQ mayo. With caramelised onion and a fresh salad, we're tipping it'll become your new burger craving!

Pantry Staples: Olive Oil, Balsamic Vinegar, Brown Sugar, 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** with a **lid** (or **foil**)



1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Spread the fries over an oven tray lined with baking paper and sprinkle with the **sweet paprika** (see ingredients list). Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**. **TIP:** Cut the potato to the correct size to ensure it cooks in the allocated time!



4 COOK THE PATTIES

Wash the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **beef patties** and cook until 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 the pan with a lid (or foil) so the cheese melts.



2 CAMELISE 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-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Reduce the heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



5 HEAT THE BURGER BUNS

While the patties are cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



3 MAKE THE PATTIES

While the onion is caramelising, thinly slice the **tomato**. Shred the **cos lettuce leaves**. In a small bowl, combine the **mayonnaise** and **BBQ sauce**. Set aside. In a large bowl, add the **beef mince**, **All-American spice blend**, **fine breadcrumbs** (see ingredients list), the **salt**, **egg** and a **good pinch** of **pepper**. Mix well, then shape the beef mixture into evenly sized patties slightly larger than your burger buns.



6 SERVE UP

Slice the burger buns in half. Spread each burger bun with a layer of BBQ mayo and top with a beef patty, caramelised onion, tomato and cos lettuce. Serve with the potato fries and any remaining BBQ mayo.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
sweet paprika	½ sachet	1 sachet
red onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1½ tsp	3 tsp
tomato	1	2
cos lettuce leaves	1 bag (60 g)	1 bag (150 g)
mayonnaise	1 tub (40 g)	2 tubs (80 g)
BBQ sauce	1 tub (40 g)	2 tubs (80 g)
beef mince	1 packet	1 packet
All-American spice blend	1 sachet	2 sachets
fine breadcrumbs	½ packet	1 packet
salt*	¼ tsp	½ tsp
egg*	1	2
shredded Cheddar cheese	1 packet (50 g)	1 packet (100 g)
bake-at-home burger bun	2	4

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4190kJ (1000Cal)	561kJ (134Cal)
Protein (g)	52.9g	7.1g
Fat, total (g)	41.5g	5.6g
- saturated (g)	14.7g	2.0g
Carbohydrate (g)	96.4g	12.9g
- sugars (g)	26.7g	3.6g
Sodium (g)	1700mg	227mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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