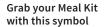


Classic Beef Burger & Mayonnaise

with Sweet Potato Parmesan Fries









Sweet Potato

Parmesan Cheese





Garlic Paste





Fine Breadcrumbs

Nan's Special Seasoning





Tomato

Mixed Salad Leaves



Bake-At-Home

Burger Buns

Mayonnaise



Prep in: 10-20 mins Ready in: 30-40 mins

This juicy burger has hints of garlic, paprika and pepper and is sure to hit the spot. Make it in four simple steps and try not to eat all the fancy fries before you plate up.

Olive Oil, Egg, Vinegar (White Wine or Balsamić)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
sweet potato	2	4		
Parmesan cheese	1 medium packet	1 large packet		
beef mince	1 small packet	2 small packets OR 1 large packet		
garlic paste	1 packet	2 packets		
fine breadcrumbs	1 medium packet	1 large packet		
Nan's special seasoning	1 medium sachet	2 medium sachets OR 1 large sachet		
egg*	1	2		
tomato	1	2		
vinegar* (white wine or balsamic)	drizzle	drizzle		
mixed salad leaves	1 small bag	1 medium bag		
bake-at-home burger buns	2	4		
mayonnaise	1 packet (40g)	2 packets (80g)		
haloumi**	1 packet	2 packets		
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^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3937kJ (941Cal)	684kJ (163Cal)
Protein (g)	50.4g	8.8g
Fat, total (g)	41.5g	7.2g
- saturated (g)	13.3g	2.3g
Carbohydrate (g)	87.6g	15.2g
- sugars (g)	17.7g	3.1g
Sodium (mg)	1259mg	219mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5089kJ (1216Cal)	765kJ (183Cal)
Protein (g)	67.5g	10.1g
Fat, total (g)	64.2g	9.7g
- saturated (g)	27.7g	4.2g
Carbohydrate (g)	88.7g	13.3g
- sugars (g)	18.7g	2.8g
Sodium (mg)	2294mg	345mg

The quantities provided above are averages only.

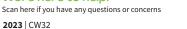
Allergens

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.

We're here to help!

Scan here if you have any questions or concerns





Bake the sweet potato fries

- Preheat oven to 240°C/220°C fan-forced. Cut sweet potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- In the last 5 minutes of cook time, sprinkle Parmesan cheese over fries, then bake until golden and crispy, 5 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.

Custom Recipe: If you've added haloumi, in a medium bowl, add haloumi and cover with water to soak.



Prep the toppings & heat the buns

- While patties are cooking, thinly slice **tomato**. Set aside.
- In a second medium bowl, combine a drizzle of olive oil and the vinegar in a medium bowl. Season, then add mixed salad leaves. Toss to coat.
- When the patties have **3 minutes** remaining, halve **bake-at-home burger buns**, then bake directly on wire oven rack, until heated through, 2-3 minutes.



Cook the patties

- While fries are baking, in a medium bowl, combine beef mince, garlic paste, fine breadcrumbs, Nan's special seasoning and the egg. Season with salt and pepper.
- Shape **beef mixture** into 2cm-thick **patties** (1 per person). Transfer to a plate.
- When fries have **15 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **patties** until just cooked through, 4-5 minutes each side.

Custom Recipe: Drain haloumi and pat dry. Slice haloumi horizontally to get 1 piece per person. After cooking the patties, return frying pan to medium-high heat with enough olive oil to coat the base. Cook haloumi until golden brown, 2 minutes each side. Set aside on a paper towel-lined plate to rest.



Serve up

- Spread bun bases with mayonnaise. Top with a beef patty, salad and tomato slices.
- Serve with sweet potato Parmesan fries. Enjoy!

Custom Recipe: Add a slice of golden haloumi to each burger.

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