



# Smoked Cheddar Beef Burger

with Bacon Jam, Rosemary Fries & Béarnaise

PUB BISTRO

KID FRIENDLY



Grab your Meal Kit with this symbol



Potato



Rosemary



Brown Onion



Diced Bacon



Onion Chutney



Garlic



Smoked Cheddar Cheese



Tomato



Beef Mince



Wholegrain Mustard



Garlic & Herb Seasoning



Fine Breadcrumbs



Bake-At-Home Burger Buns



Rocket Leaves



Béarnaise Sauce

Prep in: 20-30 mins  
Ready in: 35-45 mins

You can never, ever go wrong with bacon in a burger. We've combined ours with caramelised onion chutney to create an out-of-this-world bacon jam! Add smokey Cheddar, a juicy beef patty and fresh tomato, and you're in for a super gourmet burger to rival any pub version!

### Pantry items

Olive Oil, White Wine Vinegar, Brown Sugar, Egg

## 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 with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
rosemary	1 stick	2 sticks
brown onion	1	2
diced bacon	1 packet (90g)	1 packet (180g)
<b>water*</b>	2 tbs	¼ cup
<b>white wine vinegar*</b>	1 tsp	2 tsp
<b>brown sugar*</b>	2 tsp	4 tsp
onion chutney	1 packet (40g)	2 packets (80g)
garlic	2 cloves	4 cloves
smoked Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
wholegrain mustard	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
<b>egg*</b>	1	2
fine breadcrumbs	1 medium packet	1 large packet
bake-at-home burger buns	2	4
rocket leaves	1 small bag	1 medium bag
béarnaise sauce	1 packet (50g)	1 packet (100g)

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4844kJ (1158Cal)	626kJ (150Cal)
Protein (g)	63.3g	8.2g
Fat, total (g)	54g	7g
- saturated (g)	18.9g	2.4g
Carbohydrate (g)	99.9g	12.9g
- sugars (g)	27g	3.5g
Sodium (mg)	1997mg	258mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a beer?

We recommend pairing this meal with a Pale Ale or Lager

## We're here to help!

Scan here if you have any questions or concerns



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Pick and finely chop **rosemary** (see **ingredients**).
- Place **fries** and **rosemary** on a lined oven tray. Drizzle with **olive oil**, season generously with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** Run your fingers down the rosemary stalk to remove the leaves easily.

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



## Cook the patties

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **patties** until just cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes**, sprinkle **smoked Cheddar cheese** over patties, then cover with a lid or foil so the cheese melts.



## Make the bacon jam

- Meanwhile, thinly slice **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **diced bacon**, breaking bacon up with a spoon, until starting to soften, **4-6 minutes**.
- Add the **water**, the **white wine vinegar** and the **brown sugar**, stirring to combine. Cook until reduced, **1 minute**.
- Stir in **onion chutney**. Transfer to a small heatproof bowl.



## Heat the burger buns

- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.



## Get prepped

- While the bacon is cooking, finely chop **garlic**.
- Grate **smoked Cheddar cheese**.
- Thinly slice **tomato**. Set aside.
- In a large bowl, combine **beef mince**, **garlic**, **wholegrain mustard**, **garlic & herb seasoning**, the **egg** and **fine breadcrumbs**.
- Shape the **beef mixture** into evenly sized patties (one per person) slightly larger than the burger buns.



## Serve up

- Spread the bun bases with half the bacon jam.
- Top each base with a smoked Cheddar beef patty, remaining bacon jam, tomato slices, **rocket leaves** and a dollop of **béarnaise sauce**.
- Serve with rosemary fries. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)