



Cheesy Beef Burger & Fries

with Creamy Pesto & Caramelised Onions

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Sweet Potato



Brown Onion



Smoked Cheddar Cheese



Beef Mince



Fine Breadcrumbs



Tomato & Herb Seasoning



Bake-At-Home Burger Buns



Creamy Pesto Dressing



Mixed Salad Leaves



Haloumi

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

Dripping in creamy pesto goodness, this cheesy beef burger is so finger licking good. With the additions of caramelised onions and roasted sweet potato fries, you really won't need cutlery for this one.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Balsamic 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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
tomato & herb seasoning	1 sachet	2 sachets
bake-at-home burger buns	2	4
creamy pesto dressing	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 small bag	1 medium bag
haloumi**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4061kJ (971Cal)	680kJ (163Cal)
Protein (g)	49.6g	8.3g
Fat, total (g)	43g	7.2g
- saturated (g)	15.3g	2.6g
Carbohydrate (g)	91.6g	15.3g
- sugars (g)	22.9g	3.8g
Sodium (mg)	1571mg	263mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5213kJ (1246Cal)	759kJ (181Cal)
Protein (g)	66.7g	9.7g
Fat, total (g)	65.8g	9.6g
- saturated (g)	29.7g	4.3g
Carbohydrate (g)	92.7g	13.5g
- sugars (g)	23.9g	3.5g
Sodium (mg)	2606mg	379mg

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 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**.

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.



Cook the patties

- Wash out the frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **beef patties** until almost cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).

Custom Recipe: Before cooking the beef patties, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook haloumi, until golden brown, 2 minutes each side. Set aside on a paper towel-lined plate. Continue as above.



Caramelize the onions

- Meanwhile, thinly slice **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring regularly, until softened, **5-6 minutes**. Reduce heat to medium.
- Add the **balsamic vinegar**, the **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Melt the cheese & heat buns

- Transfer **beef patties** to a second lined oven tray. Sprinkle over **cheese**. Bake until patties are cooked through and cheese is melted, **3-4 minutes**.
- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.



Get prepped

- Meanwhile, grate **smoked Cheddar cheese**.
- In a medium bowl, combine **beef mince**, **fine breadcrumbs**, the **egg**, **tomato & herb seasoning** and a pinch of **salt**.
- Shape **beef mixture** into evenly sized patties (1 per person) slightly larger than your burger buns. Transfer to a plate.

Custom Recipe: Drain haloumi and pat dry. Slice haloumi in half, horizontally, to get 1 piece per person.



Serve up

- Spread each burger bun with **creamy pesto dressing**.
- Top with a cheesy beef patty, caramelised onions and **mixed salad leaves**.
- Serve with fries. Enjoy!

Custom Recipe: Add golden haloumi to the burger.

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