



All-American Beef Cheeseburger

with Caramelised Onion & Fries

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Brown Onion



Tomato



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Cheddar Cheese



Bake-At-Home Burger Buns



Mayonnaise



Mixed Salad Leaves



Diced Bacon

Recipe Update

We've replaced the BBQ mayonnaise in this recipe with mayonnaise due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 35-45 mins
Ready in: 40-50 mins

Seasoned with our our all-American spice blend, juicy beef patties work a treat here with sweet caramelised onion. Complete with crisp cos lettuce to cut the richness and the best mayo for spreading and dipping, we hope you're hungry!

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

Oven tray lined with baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	½ tbs
tomato	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	2 medium sachets
fine breadcrumbs	½ medium packet	1 medium packet
salt*	¼ tsp	½ tsp
egg*	1	2
Cheddar cheese	1 medium packet	1 large packet
bake-at-home burger buns	2	4
mayonnaise	1 medium packet	1 large packet
mixed salad leaves	1 small packet	1 medium packet
diced bacon**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4064kJ (971Cal)	605kJ (144Cal)
Protein (g)	52.5g	7.8g
Fat, total (g)	43.4g	6.5g
- saturated (g)	15g	2.2g
Carbohydrate (g)	88.1g	13.1g
- sugars (g)	22.7g	3.4g
Sodium (mg)	1615mg	240mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4452kJ (1064Cal)	621kJ (148Cal)
Protein (g)	59.4g	8.3g
Fat, total (g)	50.1g	7g
- saturated (g)	17.5g	2.4g
Carbohydrate (g)	88.9g	12.4g
- sugars (g)	23.2g	3.2g
Sodium (mg)	2046mg	285mg

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



1



Bake the potato fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **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**.
- While the fries are baking, thinly slice **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **onion** and cook, stirring, until softened, **5-6 minutes**.
- Add the **balsamic vinegar**, **brown sugar** and a splash of **water**, and mix well. Reduce heat to medium and cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

Custom Recipe: If you've added diced bacon, cook diced bacon with the onion, breaking up with a spoon, 5-6 minutes. Continue as above.

3



Cook the patties

- Wash out frying pan and return to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **beef patties** until cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **Cheddar cheese** over the **patties**, then cover with a lid (or foil) so the cheese melts.
- Halve **bake-at home burger buns** and bake directly on a wire rack until heated through **2-3 minutes**.

2



Prep the veggies & make the patties

- While the onions are caramelising, thinly slice **tomato**.
- In a large bowl, combine **beef mince**, **All-American spice blend**, **fine breadcrumbs** (see ingredients), the **salt**, **egg** and a good pinch of **pepper**.
- Shape **beef mixture** into evenly sized patties slightly larger than the burger buns (1 patty per person).

4



Serve up

- Spread each bun base with some **mayonnaise**.
- Top with a beef patty, caramelised onion, tomato and **mixed salad leaves**.
- Serve with the fries and remaining mayonnaise. Enjoy!

Custom Recipe: Top beef patty with caramelised bacon-onion, tomato and mixed salad leaves as above.

Rate your recipe

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