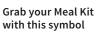


# Italian Herby Beef Burger with Parmesan Potato Fries & Truffle Mayo

TAKEAWAY FAVES

KID FRIENDLY









Potato

Parmesan Cheese











Garlic & Herb

Fine Breadcrumbs





Bake-At-Home **Burger Buns** 



Mixed Salad

Leaves



Italian Truffle Mayonnaise





Prep in: 15-25 mins Ready in: 30-40 mins

Tonight, do it like the Italian's do and pack major flavour into this burger dish, even Nonna will be impressed! With a herby beef patty and a creamy slathering of our top secret Italian truffle mayonnaise, you'll be remaking this one over and over again.

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

Two oven trays lined with baking paper · Large frying pan Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Parmesan cheese	1 medium packet	1 large packet
tomato	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	½ medium packet	1 medium packet
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
bake-at-home burger buns	2	4
mixed salad leaves	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
italian truffle mayonnaise	1 packet	2 packets
Cheddar cheese**	1 medium packet	1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3896kJ (931Cal)	675kJ (161Cal)
Protein (g)	51g	8.8g
Fat, total (g)	44.8g	7.8g
- saturated (g)	13.7g	2.4g
Carbohydrate (g)	76.4g	13.2g
- sugars (g)	9.3g	1.6g
Sodium (mg)	1103mg	191mg
Dietary Fibre (g)	13g	2.3g

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4240kJ (1013Cal)	710kJ (170Cal)
Protein (g)	55.9g	9.4g
Fat, total (g)	51.8g	8.7g
- saturated (g)	17.9g	3g
Carbohydrate (g)	76.6g	12.8g
- sugars (g)	9.5g	1.6g
Sodium (mg)	1247mg	209mg
Dietary Fibre	13.1g	2.2g

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 Parmesan 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.
- In the last 5 minutes of cook time, remove from oven, sprinkle with Parmesan cheese and bake until golden and crispy.

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



# Cook the beef patties

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook beef patties until just cooked through, 4-5 minutes each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

**Custom Recipe:** If you've added Cheddar cheese, cook beef patties until just cooked through, 4-5 minutes on one side (cook in batches if your pan is getting crowded). Flip patties, then sprinkle each patty with Cheddar cheese. Cover with a lid or foil, until cheese has melted, 4-5 minutes.



# Get prepped

- · Meanwhile, slice tomato into thin rounds.
- In a large bowl, combine beef mince, fine breadcrumbs (see ingredients), garlic & herb seasoning, the egg and a pinch of salt.
- Shape beef mixture into evenly sized patties (1 per person) slightly larger than your burger buns.

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into patties!



## Serve up

- In a medium bowl, combine **mixed salad leaves** and a drizzle of **vinegar**.
- Spread each burger bun with Italian truffle mayonnaise. Top with beef patty, mixed salad leaves and tomato.
- Serve with Parmesan fries and remaining salad. Enjoy!

**Custom Recipe:** Top each burger bun with a cheesy beef patty, mixed salad leaves and tomato.

Did we make your tastebuds happy?
Let our culinary team know: hellofresh.com.au/rate