



Italian Herby Beef Burger

with Parmesan Potato Fries & Truffle Mayo

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Parmesan Cheese



Tomato



Beef Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



Bake-At-Home Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise



Cheddar Cheese

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.

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

Pantry items

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

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
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

*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



1



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.

3



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.

2



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!

4



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.

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