



Easy Italian Herby Beef Burger

with Parmesan Potato Fries & Truffle Mayo

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

3



Potato



Parmesan Cheese



Tomato



Beef Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



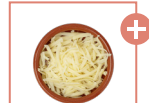
Bake-At-Home Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise



Cheddar Cheese



Pork Mince

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.

Pantry items

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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

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

*Pantry Items

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)	9.6g	1.7g

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

2024 | CW32



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**.

2



Get prepped

- Meanwhile, slice **tomato** into thin rounds.
- In a medium 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 a beef patty, mixed salad leaves and tomato.
- Serve with Parmesan fries and remaining salad. Enjoy!

CUSTOM OPTIONS



ADD CHEDDAR CHEESE

Sprinkle over buns before warming.



SWAP TO PORK MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

