
















# American Beef & Caramelised Onion Burgers

with Smokey Street Corn & Bacon-Loaded Fries

Grab your meal kit with this letter



-  Potato
-  Corn
-  Diced Bacon
-  Cheddar Cheese
-  Tomato
-  Spring Onion
-  Red Onion
-  Beef Mince
-  All-American Spice Blend
-  Fine Breadcrumbs
-  Bake-At-Home Burger Buns
-  Mixed Salad Leaves
-  Smokey Aioli
-  Fetta Cubes
-  Dill & Parsley Mayonnaise

Prep in: **25 mins**  
Ready in: **35 mins**

Gather your friends and family together over this flavour-packed feast! Dig into some mouth-watering beef burgers, crispy bacon-loaded fries and juicy corn cobs. Don't forget a drizzle of smokey aioli and sprinkling of fetta cheese to really make this masterpiece sing.

### Pantry items

Olive Oil, Eggs, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

## 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.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	<b>4 People</b>
<b>olive oil*</b>	refer to method
potato	4
corn	2 cobs
diced bacon	1 medium packet
Cheddar cheese	1 large packet
tomato	2
spring onion	1 stem
red onion	1
beef mince	2 medium packets OR 1 large packet
All-American spice blend	1 large sachet
fine breadcrumbs	1 large packet
<b>eggs*</b>	2
<b>salt*</b>	½ tsp
<b>balsamic vinegar*</b>	1 tbs
<b>brown sugar*</b>	1 tsp
bake-at-home burger buns	4
mixed salad leaves	1 small packet
<b>white wine vinegar*</b>	drizzle
smokey aioli	1 packet
fetta cubes	1 medium packet
dill & parsley mayonnaise	1 large packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5153kJ (1231Cal)	648kJ (154Cal)
Protein (g)	60.3g	7.6g
Fat, total (g)	62.1g	7.8g
- saturated (g)	18.4g	2.3g
Carbohydrate (g)	104.1g	13.1g
- sugars (g)	23.6g	3g
Sodium (mg)	1427mg	179mg
Dietary Fibre (g)	18.2g	2.3g

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the fries & corn

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Halve **corn cob**.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then bake until just tender, **20 minutes**.
- Remove tray from oven, transfer **corn** to a plate and cover to keep warm.
- To the fries, crumble over **diced bacon** and sprinkle with **Cheddar cheese**. Bake for an extra **5-8 minutes**, or until golden and crisp.

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

4



## Cook the beef patties

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

2



## Get prepped

- Meanwhile, slice **tomato** into rounds. Thinly slice **spring onion** and **red onion**.
- In a medium bowl, combine **beef mince**, **All-American spice blend**, **fine breadcrumbs**, the **eggs** and **salt**.
- Using damp hands, shape **beef mixture** into 2cm-thick patties (1 per person).

3



## Make the caramelised 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**, **brown sugar** and a splash of **water**.
- Mix well and cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.

5



## Bring it all together

- Toast or grill **burger buns** to your liking.
- In a large bowl, combine **mixed salad leaves**, a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

6



## Serve up

- Drizzle corn with **smokey aioli** and crumble over **fetta cubes**. Top fries with spring onion.
- Spread some **dill & parsley mayonnaise** over the burger bun bases. Top with caramelised onion, mixed salad leaves, tomato and an American beef patty. Bring everything to the table.
- Serve burgers with smokey street corn and loaded fries. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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