



# Classic Beef & Gherkin Relish Burger

with Mustard Mayo & Buttery Corn Cob

NEW

KID FRIENDLY

Grab your meal kit  
with this number

35



Corn



Beef Mince



Fine Breadcrumbs



Aussie Spice Blend



Bake-At-Home  
Burger Buns



Tomato



Mayonnaise



Dijon Mustard



Mixed Salad  
Leaves



Gherkin Relish



Pork  
Mince



Cheddar  
Cheese

Prep in: **15-25** mins  
Ready in: **15-25** mins

Chow down on this finger-licking burger packed with a herby meat patty, vibrant veg, slathering of mayo and mustard, plus the refreshing tang and sweetness of gherkin relish. Instead of fries, why not pair this burger with a juicy, buttery corn cob for a moreish meal you'll be devouring in no time?!

## Pantry items

Olive Oil, Butter, Egg

## 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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
corn	1 cob	2 cobs
<b>butter*</b>	15g	30g
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
bake-at-home burger buns	2	4
tomato	1	2
mayonnaise	1 medium packet	1 large packet
Dijon mustard	1 packet	2 packets
mixed salad leaves	1 small packet	1 medium packet
gherkin relish	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3997kJ (955cal)	388kJ (93cal)
Protein (g)	48.1g	4.7g
Fat, total (g)	46.1g	4.5g
- saturated (g)	15.6g	1.5g
Carbohydrate (g)	83.2g	8.1g
- sugars (g)	20.2g	2g
Sodium (mg)	1343mg	130.4mg
Dietary Fibre (g)	13g	1.3g

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.



## Steam the corn

- Cut **corn cob** in half.
- Transfer **corn** to a large microwave-safe plate. Cover with a damp paper towel. Microwave **corn** on high, until tender, **4-5 minutes**.
- Drain any excess liquid. Season with **salt** and **pepper**.
- Top corn with the **butter** and cover to keep warm.



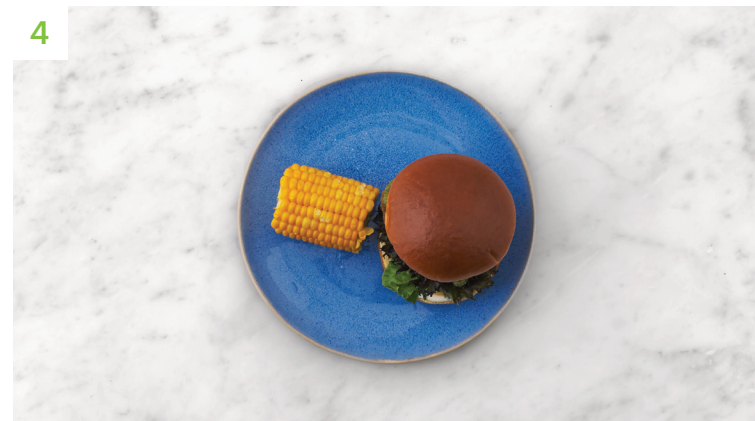
## Heat the burger buns

- While patties are cooking, halve **bake-at-home burger buns** and toast or grill to your liking.
- Thinly slice **tomato** into rounds.



## Cook the beef patties

- Meanwhile, in a medium bowl, combine **beef mince**, **fine breadcrumbs**, **Aussie spice blend**, the **egg** and a pinch of **salt**.
- Shape **beef mixture** into 2cm-thick patties (1 per person).
- 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).



## Serve up

- Spread burger bun bases with **mayonnaise** and **Dijon mustard**.
- Top buns with **mixed salad leaves**, tomato rounds, beef patties and **gherkin relish**.
- Divide between plates and serve with steamed corn. Enjoy!


## We're here to help!


Scan here if you have any questions or concerns

2024 | CW39



### CUSTOM OPTIONS

 **SWAP TO PORK MINCE**  
Follow method above.

 **ADD CHEDDAR CHEESE**  
Sprinkle over buns before warming.

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

