



# Italian Herby Beef Burger

with Parmesan Potato Fries & Truffle Mayo

TAKEAWAY FAVES

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

26



Potato



Parmesan Cheese



Tomato



Beef Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



Bake-At-Home Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise



Cheddar Cheese



Beef Mince

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

Tonight, do it like the Italians 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
<b>olive oil*</b>	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
<b>egg*</b>	1	2
bake-at-home burger buns	2	4
mixed salad leaves	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
Italian truffle mayonnaise	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3908kJ (934cal)	423kJ (101cal)
Protein (g)	50.2g	5.4g
Fat, total (g)	45.4g	4.9g
- saturated (g)	14g	1.5g
Carbohydrate (g)	76.2g	8.2g
- sugars (g)	9.2g	1g
Sodium (mg)	1066mg	115.4mg
Dietary Fibre (g)	9.8g	1.1g

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.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



## 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 and heat the buns

- 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**.



## 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!



## 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.

**+** **DOUBLE BEEF MINCE**  
Follow method above, cooking in batches if necessary.

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

