

Beef Burger-Style Loaded Wedges

with Cheese, Caramelised Onion & Chives



Potato



Sesame Seeds



Brown Onion



Carrot



Tomato



Sweetcorn



Beef Mince



Dijon Mustard



Tomato Paste



Aussie Spice Blend



Chives



Shredded Cheddar Cheese



Dill & Parsley Mayonnaise



Diced Bacon

Hands-on: **25-35 mins**
 Ready in: **35-45 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

Now you can get the much-loved flavours of a cheeseburger on top of golden roasted wedges! Cheesy, juicy and loaded with flavour, each bite will take you to your happy place!



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

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

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	3	6
sesame seeds	1 medium packet	1 large packet
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water* (for the onion)	2 tsp	4 tsp
brown sugar*	1 tbs	2 tbs
carrot	1	2
tomato	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
beef mince	1 small packet	1 medium packet
Dijon mustard	1 packet (15g)	2 packets (30g)
tomato paste	1 packet	2 packets
water* (for the beef)	½ cup	¾ cup
Aussie spice blend	1 sachet	2 sachets
chives	1 bag	1 bag
shredded Cheddar cheese	1 medium packet	1 large packet
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3612kJ (863Cal)	439kJ (105Cal)
Protein (g)	48.2g	5.9g
Fat, total (g)	41.6g	5.1g
- saturated (g)	13g	1.6g
Carbohydrate (g)	68.5g	8.3g
- sugars (g)	26.5g	8.3g
Sodium (mg)	1262mg	153mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3994kJ (955Cal)	460kJ (110Cal)
Protein (g)	55.9g	6.4g
Fat, total (g)	47.9g	5.5g
- saturated (g)	15.2g	1.8g
Carbohydrate (g)	69g	8g
- sugars (g)	27g	8g
Sodium (mg)	1687mg	194mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and sprinkle with the **sesame seeds**. Toss to coat, then spread out in a single layer. Bake until tender, **20-25 minutes**.



Cook the beef

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Once hot, cook the **beef mince**, **corn** and **carrot**, breaking the mince up with a spoon, until just browned, **4-5 minutes**. Add the **Dijon mustard**, **tomato paste**, the **water (for the beef)** and **Aussie spice blend**. Cook until slightly reduced, **2-3 minutes**. Season to taste.

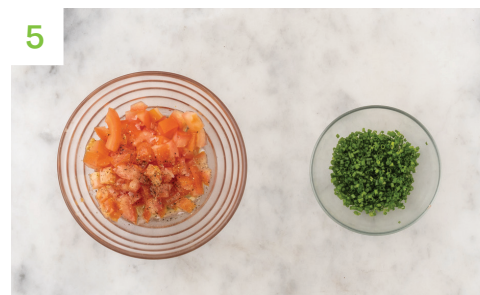
CUSTOM RECIPE

If you've added diced bacon, cook the bacon with the beef mince, breaking up with a spoon, until golden, 5-6 minutes. Continue as above.



Caramelize the onion

While the wedges are baking, thinly slice the **brown onion**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **3-5 minutes**. Reduce the heat to medium. Add the **balsamic vinegar**, the **water (for the onion)** and **brown sugar**, then stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Finish the toppings

While the beef is cooking, combine the **tomato** and a drizzle of **olive oil** in a small bowl. Season to taste. Thinly slice the **chives**.



Get prepped

Grate the **carrot**. Finely chop the **tomato**. Drain the **sweetcorn**.



Serve up

Divide the wedges between plates. Top with the burger-style beef, caramelised onion and tomato. Sprinkle over the **shredded Cheddar cheese** and chives. Serve with a dollop of the **dill & parsley mayonnaise**.

Enjoy!

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