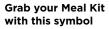


# **Dinner -** Beef Burger with Baconnaise & Spiced Chips Lunch - Sichuan Beef Patties with Rice & Veggies











Potato



Spice Blend













**Fine Breadcrumbs** 





Garlic Aioli

Sichuan Garlic







Bake-At-Home **Burger Buns** 



Mixed Salad Leaves

#### FOR YOUR LUNCH





Sweetcorn

**Spring Onion** 





**Baby Spinach** 

Microwaveable **Brown Rice** 



**Crispy Shallots** 

LUNCH Ready in: 10 mins

Cook once, with a twist for lunch. Cook an amazing dinner as usual, then put a new spin on the recipe to create something different for lunch the next day. Dig into a beef burger with baconnaise (yep, our delicious new creation) and spiced chips for dinner, then serve up Asian flavours with beef patties, rice and veggies for lunch. Extra delicious!

Olive Oil, Egg, Soy Sauce, Sesame Oil (Optional)

### 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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
All-American spice blend	1 sachet	2 sachets
bacon	1 packet	2 packets
beef mince	1 medium packet	1 medium & 1 small packet
egg*	1	2
fine breadcrumbs	1 packet	1½ packets
soy sauce*	2 tbs	2½ tbs
tomato	1	2
garlic aioli	1 packet (50g)	1 packet (100g)
Sichuan garlic paste	1 packet (80g)	1 packet (80g)
water*	1 tbs	1 tbs
bake-at-home burger buns	2	4
mixed salad leaves	<b>1 bag</b> (30g)	1 bag (60g)
sweetcorn	1 tin (125g)	1 tin (125g)
spring onion	1 bunch	1 bunch
baby spinach leaves	1 bag (30g)	1 bag (30g)
microwaveable brown rice	1 packet	1 packet
sesame oil* (optional)	1 tsp	1 tsp
crispy shallots	2 packets	2 packets
		*Pantry Ite

#### **Nutrition**

DINNER	PER SERVING	PER 100G
Energy (kJ)	3870kJ (925Cal)	643kJ (154Cal)
Protein (g)	46.4g	7.7g
Fat, total (g)	45.1g	7.5g
- saturated (g)	12.5g	2.1g
Carbohydrate (g)	77.4g	12.9g
- sugars (g)	10.4g	1.7g
Sodium (g)	1650mg	273mg
LUNCH		
Energy (kJ)	2350kJ (560Cal)	658kJ (157Cal)
Protein (g)	32.2g	9.0g
Fat, total (g)	27.2g	7.6g
- saturated (g)	8.6g	2.4g
Carbohydrate (g)	47.7g	13.4g
- sugars (g)	15.4g	4.3g
Sodium (g)	1600mg	448mg

#### **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.

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## 1. Cook the fries

Preheat the oven to 220°C/200°C fan-forced. Cut the potato (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Sprinkle with the All-American spice blend, season with salt and pepper, drizzle with olive oil and toss to coat. Bake until tender, 20-25 minutes.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time.



# 4. Bring it all together

While the patties are cooking, thinly slice the **tomato**. Add the **garlic aioli** to the bowl with the **bacon** and mix well. Remove the frying pan from the heat and add the quartered **patties**, **Sichuan garlic paste**, the **water** and remaining **1 tbs soy sauce**. Gently stir to coat the **patties**. Set aside until you're ready to prepare lunch. Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



## 2. Make the patties

While the fries are baking, finely chop the **bacon**. Combine the **beef mince**, **egg**, **fine breadcrumbs** (see ingredients list), soy sauce (1 tbs for 2 people / 1 1/2 tbs for 4 people) and a pinch of pepper in a medium bowl. Using damp hands, form into 2cm-thick patties slightly larger than your buns (4 patties for 2 people / 6 patties for 4 people).

**TIP:** Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



# 5. Serve up dinner

Divide the **spiced fries** between plates. Spread the bases of the **buns** with the **baconnaise**. Top with the **beef patties**, **tomato** and the **mixed salad leaves**.



# 3. Cook the bacon & patties

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **bacon** and cook until golden and crisp, **5-6 minutes**. Transfer to a small bowl. Add the **beef patties** to the pan and cook, turning, until browned and cooked through, **4-5 minutes** each side. Transfer to a plate and slice 2 patties into quarters (these will become your lunch!).

**TIP:** If your pan is getting crowded, cook in batches for the best results, adding more oil as needed.



## 6. Make lunch

When you're ready to pack your lunch, drain the **sweetcorn**, finely chop the **spring onion** and roughly chop the **baby spinach leaves**. In a medium bowl, combine the **microwavable brown rice** (no need to heat it!), **sweetcorn**, **spring onion**, **spinach** and **sesame oil** (if using). Toss to combine, then divide between two microwave-safe containers. Top with the **Sichuan-glazed patties**, plus any leftover **glaze** from the pan and serve with the **crispy shallot** packets. Refrigerate and at lunchtime, remove the packet of **crispy shallots** and microwave until heated through, **2-3 minutes**. **Sprinkle** over the **crispy shallots**.

**Enjoy!**