



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

Grab your Meal Kit with this symbol



Potato



All-American Spice Blend



Bacon



Beef Mince



Fine Breadcrumbs



Tomato



Garlic Aioli



Sichuan Garlic Paste



Bake-At-Home Burger Buns



Mixed Salad Leaves

**FOR YOUR LUNCH**



Sweetcorn



Spring Onion



Baby Spinach Leaves



Microwaveable Brown Rice



Crispy Shallots

**DINNER**  
 Hands-on: **25-35 mins**  
 Ready in: **35-45 mins**

**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 baconnaisse (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!

**Pantry items**

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

	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	1 bag (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 Items

## Nutrition

	PER SERVING	PER 100G
<b>DINNER</b>		
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
<b>LUNCH</b>		
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](https://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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2020 | CW41



## DINNER



### 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!