# Cheesy Beef Burgers with Caramelised Onion & Creamy Pesto Dressing











Tomato





Sweet Paprika





Fine Breadcrumbs

Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Creamy Pesto Dressing





Hands-on: 30-40 mins Ready in: 35-45 mins

### Pantry items

## 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

Large frying pan  $\cdot$  Oven tray lined with baking paper

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
brown onion	1	2
tomato	1	2
cos lettuce	½ head	1 head
sweet paprika	1 sachet	2 sachets
fine breadcrumbs	½ packet	1 packet
egg*	1	2
salt*	1/4 tsp	½ tsp
beef mince	1 small packet	1 medium packet
shredded Cheddar cheese	1 medium packet	1 large packet
bake-at-home burger buns	2	4
balsamic vinegar*	3 tsp	1½ tbs
warm water*	3 tsp	1½ tbs
brown sugar*	1 tsp	2 tsp
creamy pesto dressing	1 packet (50g)	1 packet (100g)

<sup>\*</sup>Pantry Items

## **Nutrition**

Per Serving	Per 100g
3749kJ (896Cal)	729kJ (174Cal)
49.3g	9.6g
50.7g	9.9g
16.7g	3.2g
54.4g	10.6g
13.6g	2.6g
1079mg	210mg
	3749kJ (896Cal) 49.3g 50.7g 16.7g 54.4g 13.6g

# **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.



# Get prepped

Preheat the oven to 200°C/180°C fan-forced. Finely grate the garlic. Thinly slice the brown onion. Thinly slice the tomato. Reserve some cos lettuce leaves for the burgers, then shred the remaining lettuce (see ingredients).



# Make the beef patties

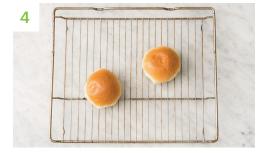
In a large bowl, combine the **garlic**, **sweet paprika**, **fine breadcrumbs** (see ingredients), **egg**, the **salt**, and **beef mince**, then season with **pepper**. Shape the mixture into enough patties for 1 per person (each a little wider than a burger bun). Transfer to a plate.

**TIP:** Make a shallow indent in the centre of each patty, this will help prevent it from puffing up as it cooks.



# Cook the beef patties

Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **beef patties** until almost cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).



## Melt the cheese

Transfer the **beef patties** to an oven tray lined with baking paper and sprinkle with the **shredded Cheddar cheese**. Bake until the cheese has melted, **3-4 minutes**. Set aside. Place the **bake-athome burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



# Make the caramelised onion

While the cheese is melting, return the frying pan to a medium-high heat with a good drizzle of **olive oil**. Cook the **onion**, stirring, until soft, **5-6 minutes**. Add the **balsamic vinegar**, **warm water** and **brown sugar** and simmer until the liquid is nearly evaporated and the mixture is slightly sticky. Season to taste.



# Serve up

Slice the burger buns in half. Divide the buns between plates and spread the bases with the **creamy pesto dressing**. Top each with a cheesy beef patty, caramelised onion, tomato and the reserved cos lettuce. Toss the shredded cos lettuce with a drizzle of olive oil and a pinch of salt and pepper and serve on the side.

# Enjoy!