

Cheesy Beef Burgers

with Caramelised Onion & Creamy Pesto Dressing

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Tomato



Cos Lettuce



Sweet Paprika



Fine Breadcrumbs



Beef Mince



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Creamy Pesto Dressing

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

Tomato sauce is always classic on a burger, but for this delicious dinner we've combined two of our other faves; creamy pesto dressing and caramelised onion. Plus melted Cheddar cheese, of course - this is a burger after all!

Pantry items

Olive Oil, Egg, 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

Large frying pan · 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*	¼ 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)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3749kJ (896Cal)	729kJ (174Cal)
Protein (g)	49.3g	9.6g
Fat, total (g)	50.7g	9.9g
- saturated (g)	16.7g	3.2g
Carbohydrate (g)	54.4g	10.6g
- sugars (g)	13.6g	2.6g
Sodium (mg)	1079mg	210mg

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).



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-at-home burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



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.



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.



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).



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!