

# Easy Beef Burger & Parmesan Fries with Mayonnaise

with this symbol









Potato

Fine Breadcrumbs



Nan's Special



Seasoning

Tomato



Mixed Salad Leaves

Bake-At-Home Burger Buns





**Grated Parmesan** Cheese



Garlic Paste



Mayonnaise

#### 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
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
beef mince	1 small packet	1 medium packet
garlic paste	1 packet	2 packets
fine breadcrumbs	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
egg*	1	2
tomato	1	2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
bake-at-home burger buns	2	4
mayonnaise	1 medium packet	2 medium packets

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3925kJ (938Cal)	679kJ (162Cal)
Protein (g)	51.8g	9g
Fat, total (g)	41.8g	7.2g
- saturated (g)	13.5g	2.3g
Carbohydrate (g)	83.1g	14.4g
- sugars (g)	9.1g	1.6g
Sodium (mg)	1264mg	219mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

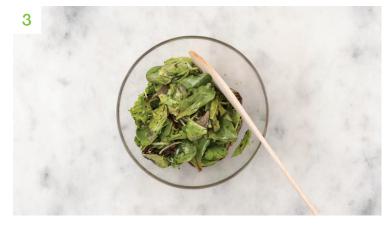
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- In the last 5 minutes of cook time, sprinkle grated Parmesan cheese over fries, then bake until golden and crispy, 5 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.



# Prep the toppings & buns

- While the patties are cooking, thinly slice **tomato**. Set aside.
- In a second medium bowl, combine a drizzle of olive oil and balsamic vinegar. Season, then add mixed salad leaves. Toss to coat.
- When the patties have 3 minutes remaining, halve the bake-at-home burger buns, then place directly on wire oven rack. Bake until heated through, 2-3 minutes.



## Cook the patties

- While the fries are baking, in a medium bowl, combine beef mince, garlic
  paste, fine breadcrumbs, Nan's special seasoning and the egg. Season
  with salt and pepper.
- Shape beef mixture into evenly sized patties (1 per person), slightly larger than the burger buns. Transfer to a plate.
- When fries have 15 minutes remaining, heat a large frying pan over a
  medium-high heat with a drizzle of olive oil. When oil is hot, cook the
  patties until just cooked through, 4-5 minutes each side.



## Serve up

- Spread the bun bases with mayonnaise. Top with a beef patty, tomato slices and salad.
- Serve with Parmesan fries. Enjoy!

