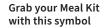
Garlic & Herb Beef Burger

with Peppercorn Aioli











Potato





Tomato

Black Peppercorns







Garlic & Herb



Fine Breadcrumbs

Seasoning



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Rocket Leaves

Pantry items



≅ Bacon

Hands-on: 20-30 mins Ready in: 30-40 mins

What could be more fun than a juicy beef burger? We've loaded ours with melted cheese, caramelised onion and tomato to make every bite a delight. The secret ingredient is peppercorn aioli, which gives a delicious creaminess plus a gentle kick of heat. You're welcome!



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 with baking paper · Large frying pan with lid

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
brown onion	1	2		
balsamic vinegar*	1 tbs	2 tbs		
water*	½ tbs	1 tbs		
brown sugar*	1 tbs	2 tbs		
tomato	1	2		
black peppercorns	½ sachet	1 sachet		
garlic aioli	1 packet (50g)	1 packet (100g)		
beef mince	1 small packet	1 medium packet		
garlic & herb seasoning	1 sachet	2 sachets		
egg*	1	2		
fine breadcrumbs	1 medium packet	1 large packet		
shredded Cheddar cheese	1 medium packet	1 large packet		
bake-at-home burger buns	2	4		
rocket leaves	1 small bag (30g)	1 medium bag (60g)		
bacon**	1 packet	2 packets		
	*Pantry Items **	ustom Recipe Ingredient		

**Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g		
Energy (kJ)	4357kJ (1041Cal)	636kJ (152Cal)		
Protein (g)	54.6g	8g		
Fat, total (g)	47.6g	7g		
- saturated (g)	16.2g	2.4g		
Carbohydrate (g)	91.1g	13.3g		
- sugars (g)	19.4g	2.8g		
Sodium (mg)	1251mg	183mg		

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5047kJ (1206Cal)	682kJ (163Cal)
Protein (g)	63.2g	8.5g
Fat, total (g)	62.5g	8.4g
- saturated (g)	20.8g	2.8g
Carbohydrate (g)	91.1g	12.3g
- sugars (g)	19.2g	12.3g
Sodium (mg)	1704mg	230mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact 2021 | CW31





Bake the fries

Preheat the oven to 240°C/220°C fan-forced. Cut the **potato** into thin fries and place on a lined oven tray. Season with salt and drizzle with olive oil. Toss to coat, then bake until tender, 20-25 minutes.



Caramelise the onion

While the fries are baking, thinly slice the **brown** onion. In a large frying pan, heat a drizzle of olive oil over a medium heat. Cook the onion, stirring, until softened, **5-6 minutes**. Add the **balsamic** vinegar, water and brown sugar and mix well. Cook until dark and sticky, 3-5 minutes. Transfer to a small bowl.



Get prepped

While the onion is cooking, thinly slice the tomato. Lightly crush the black peppercorns (see ingredients) in a pestle and mortar or using a rolling pin. In a small bowl, combine the crushed peppercorns and garlic aioli.



Make the patties

In a large bowl, combine the **beef mince**, **garlic** & herb seasoning, egg and fine breadcrumbs. Season with salt and pepper and shape the beef mixture into evenly sized patties slightly larger than a burger bun.



Cook the patties

Wipe out the frying pan and return to a mediumhigh heat with a drizzle of olive oil. Cook the beef patties until just cooked through, 4-5 minutes each side. In the last **1-2 minutes** of cook time, sprinkle the **shredded Cheddar cheese** over the patties and cover with a lid so the cheese melts. Place the bake-at-home burger buns on a wire rack in the oven until heated through, 3 minutes.



If you're adding bacon, before cooking the patties, cook bacon until browned, 2-3 minutes each side. Transfer to a plate.



Serve up

Slice the burger buns in half. Spread each burger bun with a layer of peppercorn aioli. Top with a beef patty, tomato, caramelised onion and a helping of **rocket leaves**. Serve with the potato fries and any remaining peppercorn aioli.

CUSTOM RECIPE

Add the bacon to your burger.

Enjoy!

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