



Garlic & Herb Beef Burger

with Peppercorn Aioli

Grab your Meal Kit with this symbol



Potato



Brown Onion



Tomato



Black Peppercorns



Garlic Aioli



Beef Mince



Garlic & Herb Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Rocket Leaves



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!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Egg

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

	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 **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

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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**.



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.



Caramelize 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.



Cook the patties

Wipe out the frying pan and return to a medium-high 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**.

CUSTOM RECIPE

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



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**.



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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