



# Garlic & Herb Beef Burger

with Fries & Peppercorn Aioli

Grab your Meal Kit with this symbol



Potato



Brown Onion



Black Peppercorns



Tomato



Garlic & Herb Seasoning



Fine Breadcrumbs



Bake-At-Home Burger Buns



Spinach & Rocket Mix



Beef Mince



Garlic Aioli



Grated Parmesan Cheese

**Recipe Update**

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!

Prep in: **20-30** mins  
Ready in: **30-40** mins

Is there anything better than a juicy beef burger? We've loaded ours with melted cheese, caramelised onion and peppery greens 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!

**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 lined with baking paper · Large frying pan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
brown onion	1	2
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>water*</b>	½ tbs	1 tbs
<b>brown sugar*</b>	1 tbs	2 tbs
black peppercorns	½ large sachet	1 large sachet
tomato	1	2
garlic aioli	1 medium packet	1 large packet
beef mince	1 small packet	1 medium packet
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
fine breadcrumbs	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
bake-at-home burger buns	2	4
spinach & rocket mix	1 small bag	1 medium bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4192kJ (1001Cal)	621kJ (148Cal)
Protein (g)	53.3g	7.9g
Fat, total (g)	42.9g	6.4g
- saturated (g)	13.2g	2g
Carbohydrate (g)	94.2g	14g
- sugars (g)	19.1g	2.8g
Sodium (mg)	1130mg	167mg

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](https://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**.

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



## Make the patties

- In a large bowl, combine **beef mince**, **garlic & herb seasoning**, the **egg** and **fine breadcrumbs**. Season with **salt** and **pepper**.
- Shape **mixture** into evenly sized patties (1 per person) slightly larger than a burger bun.

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

**Little cooks:** Join the fun by combining the ingredients and shaping the mixture into patties!



## Caramelize the onion

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



## Cook the patties

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **patties** until just cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **grated Parmesan cheese** over **patties**, then cover with a lid so the cheese melts.
- Meanwhile, place **bake-at-home burger buns** on a wire rack in the oven. Bake until heated through, **3 minutes**.



## Get prepped

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

**Little cooks:** Have a go at crushing the peppercorns and combining the ingredients for the aioli.



## Serve up

- Slice burger buns in half.
- Spread each bun with a layer of peppercorn aioli. Top with a garlic and herb beef patty, tomato slices, caramelized onion and a handful of **spinach & rocket mix**.
- Divide burgers between plates. Serve with fries and remaining peppercorn aioli. Enjoy!

**Little cooks:** Take the lead and help build the burgers!

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW24



## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)