



The Steakhouse

Beef Burger, Steakhouse Style Peppercorn Sauce, Cheesy Rosemary Fries and Salad

33

Craft Burger 40-45 Minutes



Potatoes



Dried Rosemary



Garlic Clove



Panko Breadcrumbs



Grated Hard Italian Style Cheese



Beef Mince



Echalion Shallot



Cracked Black Pepper



Cider Vinegar



Chicken Stock Paste



Creme Fraiche



Burger Bun



Baby Leaf Mix

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, bowl and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|---|----------|-----------|-----------|
| Potatoes | 450g | 700g | 900g |
| Dried Rosemary | 1 sachet | 2 sachets | 2 sachets |
| Garlic Clove** | 2 | 3 | 4 |
| Panko Breadcrumbs 13) | 10g | 20g | 25g |
| Grated Hard Italian Style Cheese** 7) 8) | 40g | 60g | 80g |
| Beef Mince** | 240g | 360g | 480g |
| Echalion Shallot** | 1 | 1½ | 2 |
| Cracked Black Pepper | 1 sachet | 1½sachets | 2 sachets |
| Cider Vinegar 14) | 30ml | 45ml | 60ml |
| Chicken Stock Paste | 10g | 15g | 20g |
| Crema Fraiche** 7) | 75g | 99g | 150g |
| Burger Bun 13) | 2 | 3 | 4 |
| Baby Leaf Mix** | 50g | 75g | 100g |
| Pantry | 2P | 3P | 4P |
| Salt for the Breadcrumbs* | ¼ tsp | ½ tsp | ½ tsp |
| Water for the Breadcrumbs* | 2 tbsps | 3 tbsps | 4 tbsps |
| Water for the Sauce* | 100ml | 150ml | 200ml |
| Sugar* | ½ tsp | ¾ tsp | 1 tsp |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsps | 2 tbsps |

*Not Included **Store in the Fridge

Nutrition

| Typical Values for uncooked ingredient | Per serving | Per 100g |
|--|-------------|----------|
| Energy (kJ/kcal) | 3754 /897 | 671 /160 |
| Fat (g) | 44.2 | 7.9 |
| Sat. Fat (g) | 20.5 | 3.7 |
| Carbohydrate (g) | 84.0 | 15.0 |
| Sugars (g) | 12.4 | 2.2 |
| Protein (g) | 48.0 | 8.6 |
| Salt (g) | 3.41 | 0.61 |

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **dried rosemary**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Make your Steakhouse Sauce

Meanwhile, halve, peel and thinly slice the **shallot**. Heat a drizzle of **oil** in a medium frying pan on medium heat.

Once hot, add the **shallot** and stir until softened, 3-4 mins. Add the **cracked black pepper** and stir in **half the cider vinegar**. Allow the **vinegar** to bubble away.

Stir in the **chicken stock paste** and **water for the sauce** (see pantry for amount) and allow it to reduce by about half, 2-3 mins.

Reduce the heat, then stir in the **crema fraiche** and simmer until slightly thickened, 1-2 mins. Remove from the heat.



Shape the Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **half the hard Italian style cheese**, the **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Bring on the Dressing

In a medium bowl, mix the remaining **cider vinegar** with the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, mix well, then set aside.

When the **fries** have 5 mins left, remove from the oven and sprinkle over the remaining **hard Italian style cheese**. Toss to coat, then return to the oven for the remaining time.

Meanwhile, halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.



Time to Bake

Pop the **burgers** onto a baking tray.

Bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Assemble and Serve

When you're ready to serve, toss the **baby leaves** through the **dressing**.

Top the **bun bases** with a small handful of **salad**, then a **beef burger**. Drizzle over some of your **steakhouse style sauce**, then sandwich shut with the **bun lids**.

Serve your **craft burgers** with the **cheesy rosemary fries** and **salad** alongside. Pour the remaining **sauce** into a pot for dipping.

Enjoy!