



**Dinner** - Beef & Bacon Burger with Kumara Wedges  
**Lunch** - Hoisin-Glazed Beef Patties with Sesame Rice

Grab your Meal Kit with this symbol



Kumara



Beef Mince



Fine Breadcrumbs



Hoisin Sauce



Bacon



Burger Buns



Tomato



Cos Lettuce



Smokey Aioli



BBQ Sauce

**FOR YOUR LUNCH**



Sweetcorn



Baby Spinach Leaves



Black Sesame Seeds



Microwavable Basmati Rice



**DINNER**  
 Hands-on: **40-50** mins  
 Ready in: **45-55** mins

**LUNCH**  
 Ready in: **10** mins

Cook once, with a twist for lunch. Cook an amazing dinner as usual, then put a new twist on the recipe to create something different for lunch the next day! Enjoy a beef and bacon burger for dinner, then pack up a rice and veggie mix topped with hoisin beef for lunch the next day. It's two meals with the effort of just one! Extra delicious!

**Pantry items**

Olive Oil, Egg, Soy Sauce, Honey, Sesame Oil (Optional)

## 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

	2 People	4 People
olive oil*	refer to method	refer to method
kumara	2 (medium)	2 (large)
beef mince	1 large packet	1 large & 1 small packet
egg*	1	2
fine breadcrumbs	1 packet	1½ packets
soy sauce*	2 tbs	2½ tbs
honey*	1 tbs	1 tbs
hoisin sauce	1 sachet (75g)	1 sachet (75g)
bacon	1 small packet	1 large packet
burger buns	2	4
tomato	1	2
cos lettuce	1 head	2 heads
smokey aioli	1 packet (50g)	1 packet (100g)
BBQ sauce	1 packet (40g)	1 packet (100g)
sweetcorn	½ tin	½ tin
baby spinach leaves	1 bag (30g)	1 bag (30g)
black sesame seeds	1 sachet	1 sachet
sesame oil* (optional)	1 tsp	1 tsp
microwavable basmati rice	1 packet	1 packet

\*Pantry Items

## Nutrition

DINNER	PER SERVING	PER 100G
Energy (kJ)	3650kJ (873Cal)	792kJ (189Cal)
Protein (g)	45.6g	9.9g
Fat, total (g)	38.1g	8.3g
- saturated (g)	12.3g	2.7g
Carbohydrate (g)	85.8g	18.6g
- sugars (g)	18.6g	4.0g
Sodium (mg)	2210mg	480mg

## LUNCH

Energy (kJ)	3840kJ (917Cal)	740kJ (177Cal)
Protein (g)	41.2g	7.9g
Fat, total (g)	50.7g	9.8g
- saturated (g)	8.4g	1.6g
Carbohydrate (g)	70.7g	13.6g
- sugars (g)	21.9g	4.2g
Sodium (mg)	2520mg	485mg

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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[hello@hellofresh.co.nz](mailto:hello@hellofresh.co.nz)

2020 | CW43

## DINNER



### 1. Roast the kumara wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **kumara** (unpeeled) into 1cm wedges. Place on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt**. Toss to coat, then roast until tender, **25-30 minutes**.

**TIP:** Cut the kumara to size so it cooks in time.



### 4. Add the hoisin mixture

While the patties are cooking, place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**. While the burger buns are heating, thinly slice the **tomato**. Shred the **cos lettuce**. Wipe out the frying pan and return to a medium heat. Add the **honey-hoisin mixture** and return the quartered **beef patties** to the frying pan. Cook, turning, until coated in the **sauce**, **1 minute**. Remove from the heat and set aside until you're ready to prepare lunch.



### 2. Make the patties

While the wedges are roasting, combine the **beef mince**, **egg**, **fine breadcrumbs** (see ingredients list) and **soy sauce** (**1 tbs for 2 people / 1 1/2 tbs for 4 people**) in a medium bowl. Using damp hands, form the **beef mixture** into 2cm thick patties slightly larger than your burger buns. You should get 4 patties for 2 people / 6 patties for 4 people. Transfer to a plate. In a small bowl, combine the **honey**, **hoisin sauce** and the **remaining soy sauce**. Set aside.



### 5. Serve up dinner

Slice the **burger buns** in half and spread the bases with some of the **smokey aioli**. Spread the **BBQ sauce** over the whole **burger patties** and place on the bun bases. Top with the **bacon**, **tomato** and some **cos lettuce**. Add any **remaining cos lettuce** to a serving bowl and **drizzle** with a **little olive oil** and **vinegar**. Serve with the **kumara wedges**, **remaining smokey aioli** and **cos salad**.



### 3. Cook the patties

Heat a large frying pan over a medium-high heat with a **small drizzle** of **olive oil**. Add the **bacon** and cook until golden and crisp, **3-4 minutes** each side. Transfer to a plate lined with paper towel. Return the pan to a medium-high heat with a **drizzle** more **olive oil** if needed. Cook the **patties** until cooked through, **4-5 minutes** each side. Transfer to a plate. Carefully cut **2** of the cooked patties into quarters (these will become your lunch!).



### 6. Serve up

When you're ready to pack lunch, drain the **sweetcorn** (see ingredients list). Roughly chop the **baby spinach leaves**. In a medium bowl, combine the **microwavable basmati rice** (no need to heat it!), **sweetcorn**, **baby spinach**, **black sesame seeds**, **sesame oil** (if using) and a **good pinch** of **salt** and **pepper**. Toss to combine, then divide between two microwave-safe containers. Top with the **hoisin-glazed patties**, plus any **leftover glaze** from the pan. Refrigerate. At lunchtime, microwave until heated through, **2-3 minutes**.

Enjoy!