



# TEX-MEX CHEESY BEEF BURGER

with Charred Corn Aioli & Sweet Potato Fries



Make a Mexican inspired burger



Sweet Potato



Garlic



Sweetcorn



Tomato



Beef Mince



Tex-Mex Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Bun



Garlic Aioli



Cos Lettuce Leaves

Hands-on: 35 mins  
Ready in: 35 mins

There's a secret X-factor in these burgers: Tex-Mex flavours! The spice blend in the beef patties and the charred corn aioli take them to next-level tastiness. Add some sweet potato fries and this might just be your new favourite dinner!

**Pantry Staples:** Olive Oil, Eggs

# BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:  
 • **oven tray** lined with **baking paper** • **large frying pan** with a **lid** (or **foil**)



## 1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm fries. Divide the fries between two oven trays lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.  
**TIP:** Cut the sweet potato to the correct size so it cooks in the allocated time!



## 2 GET PREPPED

While the fries are baking, finely chop the **garlic** (or use a garlic press). Drain the **sweetcorn**. Thinly slice the **tomato**.



## 3 MAKE THE CHARRED CORN AIOLI

Heat a large frying pan over a high heat. Add the **corn** kernels and cook until lightly browned, **4-5 minutes**.  
**TIP:** Cover the pan with a lid if the kernels are "popping" out. Transfer to a bowl and set aside to cool.



## 4 MAKE THE BEEF PATTIES

In a large bowl, combine the **garlic**, **beef mince**, **Tex-Mex spice blend**, **fine breadcrumbs**, the **salt** and **eggs**. Season with **pepper** and mix well. Shape the beef mixture into 5 evenly sized patties slightly larger than your burger buns.



## 5 COOK THE PATTIES

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Working in batches, add the **beef patties** and cook 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 (or foil) so the cheese melts. While the patties are cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**. To the bowl with the **corn**, add the **garlic aioli**, season with **salt** and **pepper** and stir to combine.



## 6 SERVE UP

Slice the burger buns in half. Spread a layer of the charred corn aioli over the base of each bun. Top with a Mexican beef patty, tomato slices and **cos lettuce leaves**. Serve with the sweet potato fries.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
sweet potato	3
garlic	2 cloves
sweetcorn	1 tin (300g)
tomato	1
beef mince	1 packet
Tex-Mex spice blend	2 sachets
fine breadcrumbs	1 packet
salt*	¼ tsp
eggs*	2
shredded Cheddar cheese	1 packet (100g)
bake-at-home burger bun	5
garlic aioli	1 tub (100g)
cos lettuce leaves	1 bag (60g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4460kJ (1070Cal)	703kJ (168Cal)
Protein (g)	53.7g	8.5g
Fat, total (g)	45.4g	7.2g
- saturated (g)	15.9g	2.5g
Carbohydrate (g)	101g	15.8g
- sugars (g)	26.4g	4.2g
Sodium (g)	3410mg	537mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

[Hello@HelloFresh.com.au](mailto:Hello@HelloFresh.com.au)

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