

# Bacon and Caramelised Onion Cheeseburger

with truffle aioli and salad

Street Food 40 – 45 mins

22



Beef Mince



Bacon



Potatoes



Onion



Cherry Tomatoes



Salad Leaves



Red Wine Vinegar



Breadcrumbs



Brioche Buns



Truffle Oil



Grated Cheese



Aioli

Pantry Items: Oil, Sugar, Salt, Pepper, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	2P	4P
Beef Mince	250 g	500 g
Bacon	170 g	340 g
Potatoes	600 g	1200 g
Onion	2 units	4 units
Cherry Tomatoes	125 g	250 g
Salad Leaves	120 g	240 g
Red Wine Vinegar	2 sachets	4 sachets
Breadcrumbs	1 pack	1 pack
Brioche Buns	2 units	4 units
Truffle Oil	1 pack	2 packs
Grated Cheese	50 g	100 g
Aioli	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	842 g	100 g
Energy (kJ/kcal)	5477 kJ/ 1309 kcal	650 kJ/ 155 kcal
Fat (g)	72.4 g	8.6 g
Sat. Fat (g)	24.2 g	2.9 g
Carbohydrate (g)	108.4 g	12.9 g
Sugars (g)	15.8 g	1.9 g
Protein (g)	59.4 g	7.1 g
Salt (g)	4.6 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

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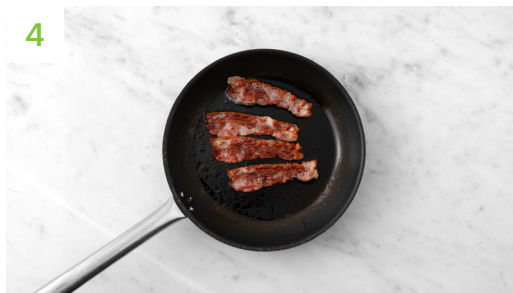
You can recycle me!



## Cook the Wedges

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm wide wedges (no need to peel).
- Pop the wedges onto a lined baking tray. Toss with **salt, pepper**, and a drizzle of **oil**. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.
- Halve, peel and slice the **onion** as thinly as you can.

**TIP:** Use two baking trays if necessary.



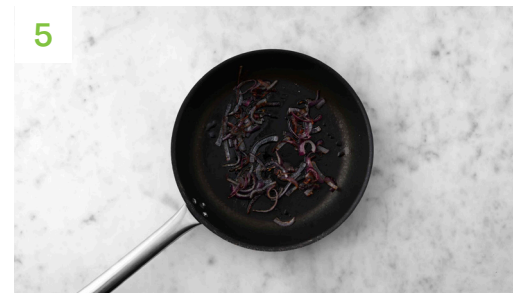
## Fry the Bacon

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, lay in the **bacon** and fry until crispy and brown, 3-4 mins on each side.
- Once cooked, transfer to a plate lined with kitchen paper. **IMPORTANT:** Cook bacon thoroughly.
- Return the pan to medium heat with a drizzle of **oil**.
- Once hot, fry the **onion** until softened, stirring occasionally, 5-6 mins.



## Get Prepped

- Meanwhile, halve the **tomatoes**.
- Trim the **salad leaves** and separate the leaves. Reserve 1 leaf per person. Thinly slice the remaining **salad leaves** widthways.
- To make your dressing, combine ¼ tsp **sugar** and 2 tbsp **oil** (double both for 4p) in a medium bowl.
- Add **half** the **red wine vinegar** and season with **salt** and **pepper**. Just before serving, add the sliced **salad leaves** and **tomatoes** to the dressing and toss to coat.
- Mix the **aioli** with the **truffle oil**.



## Caramelize the Onion

- Once softened, add 1 tsp **sugar** (double for 4p) and the remaining **red wine vinegar** to the **onion**.
- Reduce the heat and cook until soft and sticky, 2-3 mins. Remove from the heat.
- Meanwhile, place the **cheese** on top of the cooked burgers and pop back into the oven until the **cheese** has melted, 2-3 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Pop the **brioche buns** into the oven to warm through at the same time, 2-3 mins.



## Make the Burgers

- Mix the **beef, breadcrumbs**, ½ tsp **salt** and 2 tbsp **water** (double both for 4p). in a large bowl
- Season with **pepper** and mix together by hand.
- Roll into balls then shape into 1cm thick burgers—one per person. **IMPORTANT:** Wash hands and equipment after handling raw meat.
- When the wedges are halfway cooked, place the burgers on a lined baking tray. Cook on the middle shelf until browned, 12-15 mins.

**TIP:** Burgers may shrink slightly during cooking.



## Assemble and Serve

- When everything is ready, spread a layer of truffle **aioli** over each **bun** base, then pile on a helping of caramelised **onion**.
- Top with the cheesy burgers, crispy **bacon** and reserved **salad leaves**.
- Sandwich shut with the **bun** lid.
- Serve your cheesy **bacon** burgers with wedges and salad alongside.

Enjoy!