



## Classic Beef Burger

with roasted baby potato wedges

**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Rhea Hsu

**Wine Pairing:** Nitida | Merlot



Eat Within 3 Days

**Allergens:** Sulphites, Gluten, Sesame, Wheat, Soya, Allium

**Spice Level:** None

Nutritional Info	Per 100g	Per Portion
Energy	548.4kJ	3445.8kJ
Energy	131.5kcal	826kcal
Protein	6.4g	40.2g
Carbs	14.3g	89.9g
of which sugars	2.7g	16.7g
Fibre	1.2g	7.3g
Fat	4.9g	30.5g
of which saturated	1.8g	11.3g
Sodium	118.2mg	742.6mg

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

200g	400g	Baby Potatoes <i>rinse &amp; cut into wedges</i>
1	2	Burger Bun/s
150g	300g	Beef Mince
1	1	Garlic Clove <i>peel &amp; grate</i>
5ml	10ml	Dried Oregano
20g	40g	Green Leaves <i>rinse &amp; roughly shred</i>
1	1	Tomato <i>rinse &amp; slice into rounds</i>
25g	25g	Gherkins <i>drain &amp; cut into rounds</i>
20ml	40ml	Tomato Sauce

**1. BABY POTATOES** Preheat the oven to 200°C. Spread the potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. FOR THE FINALE** Halve the burger bun/s, and spread butter (optional) or oil over the cut-side.

**3. PATTY MOMENT** In a bowl, combine the mince, garlic, oregano, and seasoning. Wet your hands slightly and shape the mince mixture into 1 patty **[2 patties]** of about 2cm thick.

**4. BROWN THE BEEF** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the beef patty **[patties]** until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and set aside.

**5. TIME TO TOAST** Return the pan, wiped down, to medium heat. Toast the halved bun/s, cut-side down, until crisp, 1-2 minutes.

**6. BURGER TIME!** Place the burger bun/s, cut-side up, on a plate. Top with the green leaves, the tomato rounds, the gherkin rounds, and the patty **[patties]**. Dollop over  $\frac{1}{2}$  the tomato sauce, and serve alongside the roasted potato wedges. Serve the remaining tomato sauce on the side for dunking.

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Butter (optional)