

# Classic Cheese Burger

## with Potato Wedges

**hellóchef**

This burger comes with the entire works – lettuce, tomato and cheese!

Cals 1271 • Prot 48 • Carbs 74 • Fat 87

**Weekly Classic**

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🕒 cook: 40 min

R3390



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Burgers	2 ppl	3 ppl	4 ppl	
Beef mince	350	525	700	Grams
Salt	1	1	2	Tsp
Garlic onion powder	4	4	8	Grams
Vegetable oil	1	1	2	Tbsp
Fries				
Potatoes	600	900	1200	Grams
Vegetable oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Smoked paprika powder	2	2	4	Grams
Sauce				
Fresh chives	15	15	15	Grams
Mayonnaise <b>5*</b> , <b>9*</b> , <b>13*</b>	50	75	100	Grams
Ketchup	16	16	32	Grams
Dijon mustard <b>13*</b>	6	9	12	Grams
Salt	0.5	0.5	0.5	Tsp
To serve				
Tomatoes	1	1	2	Piece
Grated cheddar <b>4*</b>	60	90	120	Grams
Crispy onions	20	30	40	Grams
Burger bun <b>3*</b> , <b>4*</b> , <b>10*</b> , <b>11*</b>	2	3	4	Piece
Crispy green lettuce mix	100	100	200	Grams

Allergens

**\*5 Eggs, \*9 Soya, \*13 Mustard, \*4 Milk, \*3 Sesame Seeds, \*10 Wheat, \*11 Gluten**

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	5323 / 1271
Fat (g)	87.3
of which saturates (g)	32.5
Carbohydrate (g)	74
of which sugars (g)	7
Fiber (g)	10.9
Protein (g)	48
Salt (g)	2.7

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Make wedges

Preheat the oven to 200°C/180°C fan. Slice the **potatoes** (skins on) into **wedges**. Add the **wedges** to a large baking tray with a drizzle of **vegetable oil**. Toss the **wedges** in the **oil** until fully coated. Bake for 30 min or until crisp. Once crisp, season with a generous pinch of **salt** and the **smoked paprika**. Bake for 5 min further.



2 Make patties

Meanwhile, add the **beef mince**, **salt** and **garlic onion powder** to a bowl. With clean hands, knead the mixture until fully combined. Divide into {4/6/8} equal pieces and roll into balls. Place the balls between two sheets of baking paper and roll them into flat **patties** with a rolling pin (see pro tip!). Refrigerate.

**Tip!** Cooking for kids? Give them a single patty and freeze the rest for a future barbecue.



3 Prep

Slice the **tomatoes**. Very finely chop the **chives**.



4 Make sauce

In a bowl, combine the **mayonnaise**, **ketchup**, chopped **chives** and **Dijon mustard** with a pinch of **salt** - this is your **burger sauce**.



5 Fry patties

Heat a pan over a medium-high heat with a drizzle of **oil**. Once hot, add the **patties** and fry for 3 min on each side or until browned and cooked through. Once browned, top with the **grated cheddar**, cover with a lid and cook for 1 min further or until the **cheese** has melted. Once melted, sprinkle with the **crispy onions**.



6 Assemble

Meanwhile, place the **burger buns** in the hot oven for 3-4 min or until warmed through. Load the warmed **burger buns** with a handful of **crispy lettuce**, the sliced **tomatoes**, **burger** patties and **burger sauce**. Serve the **wedges** to the side, along with any leftover **sauce** and **lettuce**.