

for the  
little onesDeconstructed  
BURGER PLATTER

# hAMBuRGERS & WeDGes

Classic burgers with beef patties, fresh salad ingredients and herbed mayo assembled in fresh buns. Served with golden wedges.



30 Minutes



4 Servings



Beef

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## FROM YOUR BOX

MEDIUM POTATOES	800g
AIOLI/CREAMY DRESSING	1 sachet
CHIVES	1 bunch
BABY COS LETTUCE	1
TOMATOES	2
LEBANESE CUCUMBERS	2
BEEF BURGER PATTIES	4-pack
BURGER BUNS	4

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## COOKING TOOLS

oven tray x 2, large frypan

Add caramelised onion, grated carrots, beetroot or bacon to your burgers if you like!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – burger buns are replaced with GF burger buns.



### 1. Roast the wedges

Set oven to 220°C. Cut potatoes into wedges and toss with **oil and salt** on a lined oven tray. Roast for 25 minutes or until golden and tender.

**tip** Sprinkle potato wedges with some ground/smoked paprika or rosemary for extra flavour!



### 4. Cook the burgers

Heat a pan over medium-high heat. Rub burger patties with **oil** and cook for 3 minutes on each side or until cooked through. Season with **salt and pepper**.

**tip** If the weather is nice you can cook them on the barbecue!



### 2. Prepare the herb mayo

Combine aioli with **1 tsp oregano** and roughly 2 tbsp chopped chives in a small bowl. Set aside in the fridge.

**tip** You can use other herbs like tarragon or mixed herbs if you prefer! Alternatively leave it plain!



### 5. Warm the buns (optional)

Halve burger buns and warm for 3-5 minutes in the oven.

**tip** Cut out the mid-section of the buns to make it easier for young kids to eat the burger! You can warm the buns in a frypan if you like.



### 3. Prepare the fresh ingredients

Shred or separate lettuce leaves, slice tomatoes and cucumbers. Arrange on a serving plate.

**tip** Add any other favourite veggies such as mashed avocado, beetroot or capsicum!



### 6. Finish and serve

Assemble the burgers at the table with beef patties, fresh salad ingredients and herbed mayo. Serve with a side of wedges.

**tip** Serve with tomato sauce and/or cheese instead of herbed mayo if the kids prefer!