



for the
little ones



Deconstructed
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



4/6 Servings



Beef

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	32g/40g	62g/66g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
AIOLI	100g	2 x 100g
PARSLEY	1 packet	1 packet
BABY COS LETTUCE	1	1
TOMATOES	2	3
LEBANESE CUCUMBERS	2	3
BEEF BURGER PATTIES	4	6
BURGER BUNS	4	6

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!

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 parsley** in a small bowl. Set aside in the fridge.

6P - use 2 tsp oregano and 2-4 tbsp chopped parsley.

tip You can use other herbs like tarragon or mixed herbs if you prefer!



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 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!