

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



2 Servings



Beef

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FROM YOUR BOX

MEDIUM POTATOES	3
AIOLI	100g
PARLSEY	1 packet
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
BEEF BURGER PATTIES	2-pack
BURGER BUNS	2

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 parsley** 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 fresh ingredients

Shred or separate **lettuce leaves**, slice **tomato** and **cucumber**. 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!