



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Potatoes


Did you know? Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries and 80% more potassium than bananas!



1 Hamburgers with Wedges & Herbed Mayo

Classic burgers – perfect for the summer barbecue! Beef patty, tomatoes, lettuce, white onion and herbed mayo. Served with golden wedges.

 25 minutes

 2 servings




 Beef

14 December 2020

Add some flavour!

Sprinkle potato wedges with some ground paprika, smoked paprika or rosemary for extra flavour!

FROM YOUR BOX

MEDIUM POTATOES	2
AIOLI	100g
GEM LETTUCE	1*
TOMATO	1
WHITE ONION	1/2*
BEEF BURGER PATTIES 	2-pack
BURGER BUNS	2-pack
TOMATO CHUTNEY	1/2 jar*
 SLICED BEETROOT	1 tin (225g)
 HALLOUMI	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS


oven tray, grill, frypan or barbecue

NOTES

Roast or cook the onion in a pan if the raw onion feels too strong.

No beef option - beef burger patties are replaced with chicken mince. Make 2 burger patties using chicken mince (season to taste). Spoon into frypan and cook for 3-4 minutes on each side or until golden and cooked through.

No gluten option - burger buns are replaced with GF burger buns.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



1. ROAST THE WEDGES

Set oven to 220°C.

Cut potatoes into wedges and toss with **oil and salt** on a lined oven tray (see notes). Roast for 20 minutes or until golden and tender.



2. PREPARE THE HERB MAYO

Combine aioli with **1 tsp oregano** in a small bowl.



3. PREPARE FRESH INGREDIENTS


Shred (or separate) lettuce leaves, slice tomato and white onion (see notes). Arrange on a plate.

 **VEG OPTION - Prepare as above and drain beetroot.**



4. GRILL THE BURGERS

Heat a pan or barbecue 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**.

 **VEG OPTION - Halve each halloumi into 2 thick slices. Grill in a pan or barbecue until golden and warm.**




5. WARM THE BUNS

Halve burger buns and warm quickly on the barbecue, in the oven or in a pan.



6. FINISH AND SERVE

Assemble the burgers at the table with patty, fresh salad vegetables, herbed mayo and tomato chutney. Serve with a side of wedges.

 **VEG OPTION - Assemble the burgers at the table with halloumi, fresh salad vegetables, herbed mayo and tomato chutney. Serve with a side of wedges.**

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

