



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

 4 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	800g
AIOLI	100g
CHIVES	1/2 bunch *
BABY COS LETTUCE	1
TOMATOES	2
WHITE ONION	1
BEEF BURGER PATTIES 	4-pack
BURGER BUNS	4-pack
 SLICED BEETROOT	1 tin (225g)
 HALLOUMI	2 packets

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## KEY UTENSILS


oven tray, large 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 4 burger patties using chicken mince (season to taste). Spoon into frypan and cook, in two batches, 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** and chopped chives in a small bowl.



### 3. PREPARE FRESH INGREDIENTS


Shred (or separate) lettuce leaves, slice tomatoes 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 and herbed mayo. Serve with a side of wedges.

 **VEG OPTION -** Assemble the burgers at the table with halloumi, fresh salad vegetables and herbed mayo. 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**

