



Cheeseburger and Tomato Relish

with homemade chips

30 – 35 mins

2



Irish Beef Mince



Grated Cheese



Brioche Buns



Potatoes



Aioli



Worcester Sauce



Breadcrumbs



Mustard



Ballymaloe Tomato Relish

Pantry Items: Salt, Oil, Pepper, Water



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2025-W04

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, pan with lid

Ingredients

	2P	4P
Irish Beef Mince	240 g	480 g
Grated Cheese	50 g	100 g
Brioche Buns	2 units	4 units
Potatoes	600 g	1200 g
Aioli	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack
Mustard	½ sachet	1 sachet
Ballymaloe Tomato Relish	1 pot	2 pots

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	754 kJ/ 180 kcal
Fat (g)	8.3 g
Sat. Fat (g)	2.8 g
Carbohydrate (g)	18.4 g
Sugars (g)	2.9 g
Protein (g)	7.6 g
Salt (g)	0.5 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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Cook the Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm wide chips (no need to peel).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Assemble and Serve

- Pop the **buns** into the oven to warm through, 2-3 mins.
- To assemble the burgers, spread some **aioli** and **Ballymaloe relish** over each base **bun**.
- Top with the cheesy **beef** burger.
- Sandwich closed with the top **bun**.
- Serve with chips and remaining **aioli** alongside.

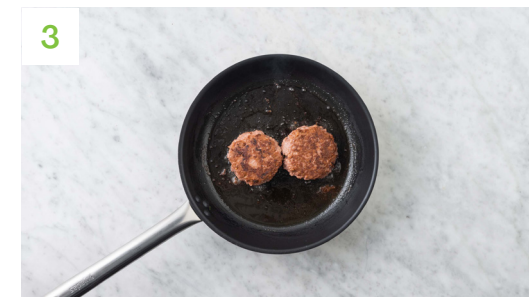
Enjoy!



Form the Burgers

- In a large bowl, combine the **Worcester sauce** and **breadcrumbs**.
- Add **half a mustard** sachet (per 2P), 2 tsp **water** (per 2P) and ¼ tsp **salt** (per 2P).
- Add the **beef mince**, season with **pepper** and mix everything together by hand.
- Roll into evenly-sized balls, then shape into 1cm thick burgers—one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.

TIP: The burgers will shrink a little during cooking.



Fry the Burgers

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 10-12 mins. Turn every 2-3 mins, adjusting the heat if necessary.
- Once cooked, remove the pan from the heat. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Place some **cheese** on top of each **burger**.
- Cover the pan and set aside (off the heat) until the **cheese** melts, 3-4 mins.