



# Ksar Char-Bagh Burgers

With Red Onion Marmalade and Potato Wedges



## HELLO HARISSA

Harissa is a spice found in North African cuisine. It is made up of chillies, coriander, cumin and caraway.



Potato



Red Onion



Balsamic Vinegar



Beef Mince



Harissa Spice Mix



Brioche Bun



Greek Yoghurt



Baby Spinach

30 mins

eat within 3 days

2 of your 5 a day

Medium Heat

We've given a classic burger recipe a flavour twist that'll seriously up your burger game. This recipe was inspired by Head Chef Patrick's trip to Morocco who, after spending some time in the mountains with the nomadic Berber tribes, returned to Marrakech and treated himself to lunch at the beautiful Ksar Char-Bagh hotel. Their spin on a burger left a lasting impression and he couldn't wait to re-create it for you!

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got some **Baking Paper**, **Baking Tray**, **Small Saucepan** (with a **Lid**), **Mixing Bowl** and **Frying Pan**. Now, let's get cooking!



### 1 COOK THE WEDGES

Preheat your oven to 220°C. Chop the **potato** (no need to peel) into wedges about the size of your index finger. Lay the wedges on a lined baking tray in a single layer. Drizzle with **oil** and sprinkle over a good pinch of **salt** and **black pepper** and cook on the top shelf of your oven for 25-30 mins, until soft inside and brown on the outside.



### 2 CARAMELISE THE ONION

Halve, peel and slice the **red onion** into thin half moons. To make the **red onion marmalade**, heat a splash of **olive oil** in a small saucepan on low heat and add your **onion** with a pinch of **salt** and **black pepper**. Add the **balsamic vinegar**, place a lid on the pan and cook gently, stirring occasionally, 20 mins.



### 3 MAKE THE BURGERS

Add the **beef mince** to a mixing bowl and combine with the **harissa spice mix** and a pinch of **salt**. **★ TIP:** Add less harissa if you don't like spice. Form your **beef mixture** into **burger patties** (one per person) and make a gentle thumb dent in the centre top of the **burgers** as this will help them to be level after cooking.



### 4 COOK THE BURGERS

Heat a splash of **oil** in a frying pan on medium heat and once hot, gently lay in your **burgers**. Cook for around 6-7 mins on each side turning them only once. If you want to cook your **burgers** a little more in the middle, you can place them in your oven for a few mins after frying. **★ TIP:** The burgers are cooked when they are no longer pink in the middle.



### 5 TOAST THE BRIOCHE

While your **burgers** cook, preheat your grill to high and slice the **brioche buns** in half. Place the **buns** under your grill for a couple of mins on each side until they are toasted, then remove. **★ TIP:** Watch out they don't burn!



### 6 FINISH AND SERVE

Lay a burger on the bottom half of each **bun**. Top with a dollop of **Greek yoghurt** and a spoonful of **red onion marmalade**. Serve your **Moroccan beef burgers** with some **potato wedges** and **baby spinach leaves** on the side (we left our **leaves** undressed to balance the richness of the **burgers**). **Enjoy!**

## 2 PEOPLE INGREDIENTS

Potato, chopped	1 pack
Red Onion, sliced	2
Balsamic Vinegar 12)	¼ tbsp
Beef Mince	250g
Harissa Spice Mix	¾ tsp
Brioche Bun, halved 1) 3) 6) 7)	2
Greek Yoghurt 7)	½ pot
Baby Spinach	½ bag

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	761	119
(kJ)	3202	501
Fat (g)	25	4
Sat. Fat (g)	12	2
Carbohydrate (g)	95	15
Sugars (g)	19	3
Protein (g)	41	6
Salt (g)	1	0

### ALLERGENS

1)Gluten 3)Egg 6)Soya 7)Milk 12)Sulphites

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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