



Irish Beef Burger with Ballymaloe Relish & Potato Wedges

A juicy beef mince patty served in a toasted bun with crisp leaves, red onion, fresh tomato, and a tangy Ballymaloe Relish. Paired with seasoned, roasted Maris Piper potato wedges for a hearty Irish-inspired meal.

Nutritional Info

Calories: 507 kcal

Carbohydrates: 71 g

Protein: 38 g

Fat: 6 g

Ingredients

- Beef Mince
- Mixed Leaves
- Maris Piper Potato
- Tomato
- Garlic
- Red onion
- Burger Bun
- Ballymaloe Relish

Your Pantry

- Olive Oil
- Salt
- Pepper
- Sugar

Allergens

[Wheat \(Burger Bun\)](#)


[Mustard \(Relish\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Preheat the oven to 200°C

2) Make the chips

Slice the potatoes into thin wedges/chips (no need to peel). Add to a bowl with a drizzle of oil, salt and pepper. Toss to cover, then arrange in a single layer on a baking tray. Place in the oven for 25 to 30 mins or until golden crisp. Meanwhile....

3) Prepare the vegetables

Peel and crush the garlic. Peel and thinly slice the red onion. Remove approximately a quarter of the onions. Chop very finely and set aside for the burger. Slice the tomato.

4) Caramelize your onions

Place a frying pan on medium heat with a drizzle of oil. Once hot, add the sliced onion (remember to keep the finely chopped onion for the burger) with a pinch of salt and a pinch of sugar. Turn down the heat and cook for about 8-10 minutes stirring now and then (you may want to add the odd spoon of water to stop them drying out) or until nice and soft. While the onions cook.....

5) Prepare the burger patties

Add the garlic, finely chopped onions and the beef to a bowl. Season with salt and pepper. Use your hands to mix everything together really well, then shape into one patty per person.

6) Cook the burgers

Place the frying pan back on the heat. Once hot, lay in the burgers. Use the back of your cooking utensil to flatten them and cook for 5 minutes. Flip, then cook for 2 minutes. Remove the burgers and set aside to rest. Use this time to toast the burger buns.

7) Serve the dish

Spread some relish on your burger bun. You can also use mayo or any other of your favourite condiments. Arrange the sliced tomato on the bun, then lay over the burger and top with the onions and some of the mixed leaves, then close the burger. Serve with the potato wedges and remaining mixed leaves.



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