



Enjoy within 4 days

Cooking Made Easy

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Smokey Hamburgers with Rustic Chips & Peanutty Carrot Slaw

In 2012, Black Bear Casino Resort in the USA, set the world record for the biggest burger. It weighed 913 kg and was 3 metres wide! Pretty impressive! This burger, while not being quite that big is pretty impressive in the taste department. We're sure this hamburger will blow your socks off!

45 min



Potato



Smoked Paprika



Pork Sausage



Carrot



Coriander



Red Wine Vinegar



Salted Peanuts



Demi Brioche Bun



Monterey Jack Cheese




Baby Gem Lettuce

Ingredients

	2P	4P
Potato, chopped	2	4
Smoked Paprika	½ tbsp	1 tbsp
Pork Sausage 1	1	2
Carrot, grated	1	2
Coriander, chopped	2 tbsp	4 tbsp
Red Wine Vinegar 1	1 tbsp	2 tbsp
Salted Peanuts 2	2 tbsp	4 tbsp
Demi Brioche Bun 3, 4, 5, 6	2	4
Monterey Jack Cheese 5	2 slices	4 slices
Baby Gem Lettuce	1	2

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Sulphites | **2)** Peanut
3) Egg | **4)** Gluten
5) Milk | **6)** Soya

Nutrition per serving: Calories: 919 kcal | Protein: 34 g | Carbs: 107 g | Fat: 38 g | Saturated Fat: 9 g

2



1 Pre-heat the oven to 220 degrees. Wash the potatoes then chop lengthways into wedges the thickness of your index finger. Toss in 1 tbsp of olive oil, ¼ tsp of salt, half of the smoked paprika and spread on a baking tray. Cook on the top shelf of the oven until crispy (around 25 mins).

3



2 Squeeze the sausage meat into a bowl and mix it together with the remaining smoked paprika, ¼ tsp of salt and some black pepper. Divide the mixture into two equal portions and gently form into burger patties. **Tip:** Make the patties thinner than you want the final burgers to be as they'll plump up when you cook them.

4



3 Peel and coarsely grate the carrot into a bowl. Roughly chop the coriander

6



4 Add the red wine vinegar, 2 tbsp of olive oil, the salted peanuts and 2 tbsp of chopped coriander to the grated carrot. Taste for seasoning and add more salt and some black pepper if needed.

5 Split your brioche buns in half. Put a frying pan on medium-high heat. Toast the buns for a couple of minutes on each side and then remove.

6 Heat ½ tbsp of olive oil in a non-stick pan over a medium heat (you can use the same pan as you used in step 5 to avoid washing up!). Once hot, add the patties and cook for 4-5 mins on each side until brown and cooked through. Top them with the cheese for the last 2 mins of cooking. **Tip:** Add 1 tsp of water to the pan and put a lid on to melt the cheese and keep everything juicy.

7 Separate the leaves from the baby gem lettuce and wash them. Drizzle over a little olive oil and season with a pinch of salt.

8 Assemble your burgers with the baby gem lettuce and serve with the carrot slaw and piping hot potato wedges.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!