



Italian Style Cheesy Sausage Burgers

with Tomato Sauce and Chips

Classic 30-35 Minutes

9



Potatoes



Garlic Clove



Pork and Oregano Sausage Meat



Tomato Puree



Grated Hard Italian Style Cheese



Burger Bun



Fresh Pesto



Streaky Bacon

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, bowl, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Tomato Puree	30g	45g	60g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Burger Bun 13)	2	3	4
Fresh Pesto** 7)	32g	48g	64g
Streaky Bacon**	4	6	8

Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	100ml	150ml	200ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	464g	100g	494g	100g
Energy (kJ/kcal)	3626 /867	782 /187	3983 /952	807 /193
Fat (g)	43.2	9.3	49.9	10.1
Sat. Fat (g)	18.9	4.1	21.8	4.4
Carbohydrate (g)	82.7	17.8	82.7	16.8
Sugars (g)	11.7	2.5	11.7	2.4
Protein (g)	34.0	7.3	39.5	8.0
Salt (g)	3.55	0.77	4.53	0.92

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get the Chips On

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with oil, season with salt and pepper, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Bring on the Sauce

Pop the empty frying pan back onto medium-high heat with another drizzle of **oil** (if needed).

Stir in the remaining **garlic** and fry for 30 seconds. Add the **tomato puree** and stir fry for 1 min, then pour in the **sugar** and **water for the sauce** (see pantry for both amounts).

Stir to combine, bring to the boil, then simmer until the **sauce** has thickened, 4-5 mins.



Make the Burgers

Peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine **half** the **garlic** and the **sausage meat**. Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person.

TIP: The burgers will shrink a little during cooking.

IMPORTANT: Wash your hands and equipment after handling raw mince.

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.



Finishing Touches

When the **tomato sauce** has thickened, stir in the **butter** (see pantry for amount) and **half** the **cheese**. Taste the **sauce** and season if needed. Add a splash of **water** if it's a little too thick.

Halve the **burger buns**. Pop onto a baking tray and into the oven to warm through, 2-3 mins.

Add the **burgers** back into the pan and gently turn in the **sauce** until warmed through and piping hot, 1-2 mins.



Time to Fry

Once the **oil** is hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if needed.

IMPORTANT: The burgers are cooked when no longer pink in the middle.

Once **cooked**, transfer the **burgers** to a plate lined with kitchen paper and set aside for now.

CUSTOM RECIPE

If you've chosen to add **bacon** to your meal, fry it before the **burgers**. Lay the **rashers** in the pan and fry for 3-4 mins on each side until crispy. Transfer to a plate lined with kitchen paper, then return the pan to medium-high heat for the **burgers**. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon** thoroughly.



Serve

To serve, top the **bun bases** with the **sausage burgers**, some **tomato sauce** and a drizzle of **pesto**, then sprinkle with the remaining **cheese**. Sandwich shut with the **bun lids** and serve with the **chips** alongside.

Enjoy!

CUSTOM RECIPE

Add the **crispy bacon rashers** to your **burgers** before finishing with the **bun lids**.