



# Classic Cheeseburger and Hot Honey Wedges with Burger Sauce and Baby Leaf Salad

Sunshine Dining 35-40 Minutes • Mild Spice

5



Potatoes



Garlic Clove



Breadcrumbs



Mixed Herbs



Beef Mince



Mature Cheddar  
Cheese



Burger Bun



Chilli Flakes



Burger Sauce



Baby Leaf Mix

**Pantry Items**

Oil, Salt, Pepper, Honey, Mayonnaise

## 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 and grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Breadcrumbs <b>13</b>	10g	15g	20g
Mixed Herbs	1 sachet	2 sachets	2 sachets
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** <b>7</b>	30g	40g	60g
Burger Bun <b>13</b>	2	3	4
Chilli Flakes	1 pinch	1 pinch	2 pinches
Burger Sauce <b>8</b> <b>9</b>	45g	75g	90g
Baby Leaf Mix**	20g	40g	40g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	477g 3562 / 851	100g 746 / 178
Fat (g)	40.8	8.6
Sat. Fat (g)	13.0	2.7
Carbohydrate (g)	83.4	17.5
Sugars (g)	14.1	2.9
Protein (g)	43.0	9.0
Salt (g)	2.59	0.54

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

## Allergens

**7)** Milk **8)** Egg **9)** Mustard **13)** Cereals containing gluten

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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## Bring on the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them 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, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Cheese Please

In the meantime, grate the **Cheddar cheese**. Halve the **burger buns**.

Once the **burgers** are cooked, carefully place the cheese on top of the **burgers** and pop back into the oven until the **cheese** has melted, 2-3 mins.

At the same time, pop the **burger buns** into the oven until warmed through, 2-3 mins.



## Make the Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **mixed herbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**. Season with **pepper** and mix together with your hands.

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.



## Hey Honey

When the **wedges** are cooked, sprinkle over the **chilli flakes** (add less if you'd prefer things milder) and drizzle over the **honey** (see pantry for amount).

Toss to coat the **wedges** and return to the oven for 2-3 mins more.



## Time to Bake

Pop the **burgers** onto a medium baking tray and bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



## Assemble and Serve

When everything's ready, spread the **mayo** (see pantry for amount) over the **bun bases** and the **burger sauce** over the **lids**. Top the **bases** with the **cheeseburgers** and some **baby leaves**, then sandwich shut with the **bun lids**.

Serve your **burgers** with the **hot honey wedges** and any remaining **baby leaves** alongside.

Enjoy!